F. B.

Favorite Recipes of the

FIRST UNITED METHODIST WOMEN

AUBURN, INDIANA

CHURCH
INDIANA
DEKALB
AUBURN
FIRST.UMW

Property of Terry Bogar

DEKALB
CHURCH
METHODIST
COOKBOOK
1983
81

Expression of Appreciation

Our organization wishes to sincerely express our appreciation and thanks to all those individuals who donated recipes, helped with the compiling and the selling or in any other way contributed to the publication of this delightful cookbook.

Auburn First United Methodist Women
Auburn, Indiana
1983

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AUBURN UNITED METHODISM

A Brief History

The History of Methodism in Auburn and Dekalb County Indiana parallels the secular history of the area. It was in the 1830's that the first white settlers came to Dekalb County. The first Methodist Church was organized in 1839. Wesley Park, his wife Sophia and Fannie Smith were the first three members of the church. The first meetings were held in the Cabin of Wesley Park or in a public building. In 1847 they became interested in building a place of worship for their 60 members. In 1849 the only church building in Auburn was erected at the Northwest corner of East 7th and Cedar Streets. In 1874 the church having weathered the strife of the Civil War, moved from its first location to the corner of North Van Buren and 6th Streets. The church was growing steadily and an extended Revival in 1889-90 added many new members. It was strongly felt that there was need for a better and larger facility to house their church. In late May 1890 the new edifice was begun and was completed and dedicated February 22, 1891. It served the congregation well and 1953 a new Children's Building, was formally opened. In 1960 the congregation was faced with the serious question concerning its 70 plus year old building. The Church would need complete structural repair or as an alternative a new church could be constructed. The congregation made the decision on November 24, 1964 to relocate and to build a new building. In 1965 a 6½ acre tract of land was purchased on East Seventh Street in Auburn. Ground breaking ceremonies were held on May 3, 1970. The church was completed and consecrated on November 21, 1971. Eleven years later August 22, 1982, a mortgage burning was held and the church was dedicated by Bishop James Armstrong, debt free.

Though this short history talks much about buildings and locations and new beginnings, suffice it to say none of this would have been possible without dedicated lay and pastoral leadership through the years. This leadership along with firm faith in God and the future has brought us to this present hour. As this church's history has paralleled the growth of this community in the past, we anticipate being a significant part of this community's future as we endeavor to make relevant the ministry of our Lord and Savior Jesus Christ.

February 1, 1983

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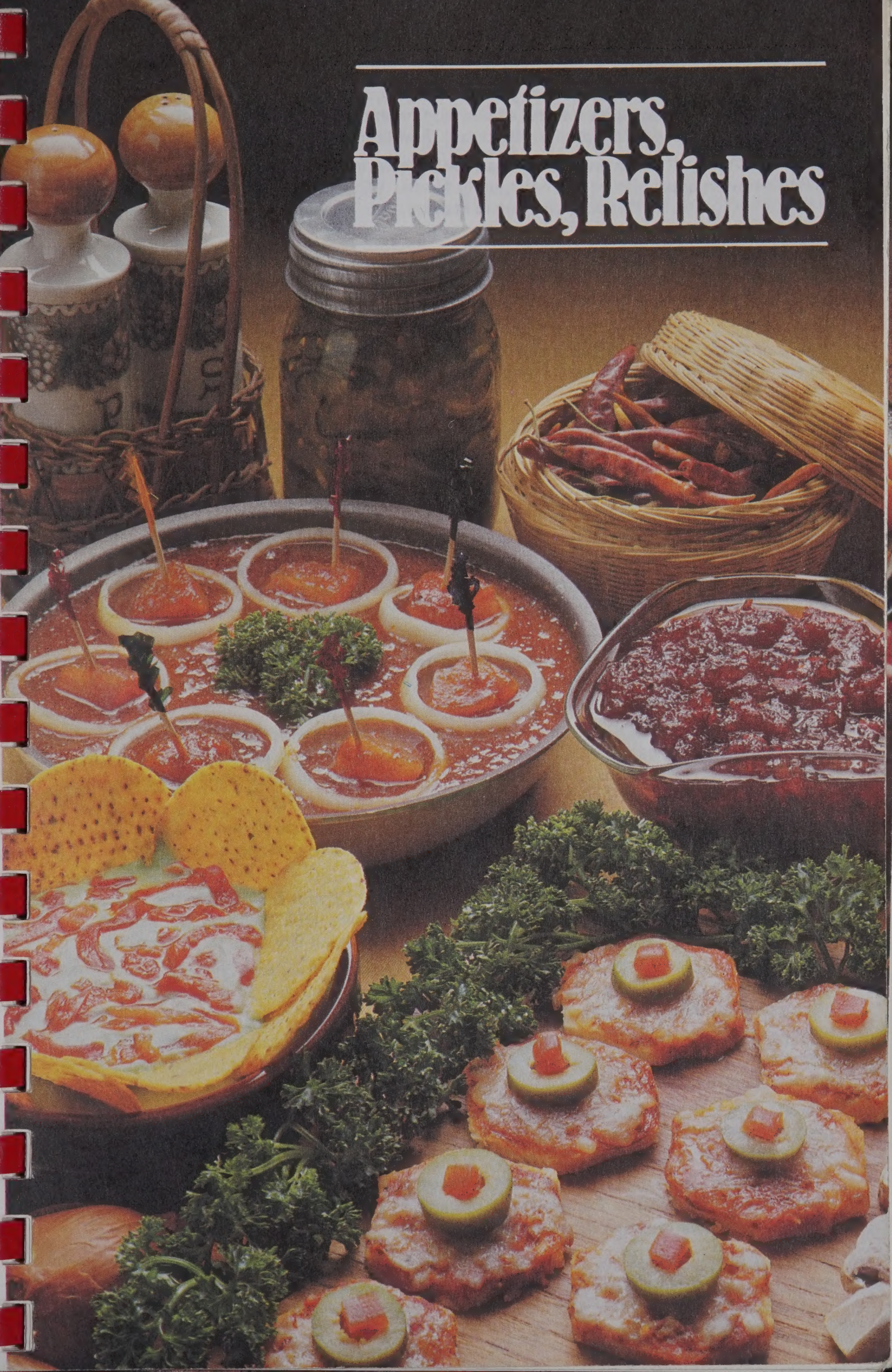
Appetizers, Pickles, Relishes



A HANDY SPICE GUIDE TO MAKE YOU BECOME A SEASONED SEASONER

ALLSPICE....a pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon and nutmeg. USES: (Whole) Pickles, meats, boiled fish, gravies. (Ground) Puddings, relishes, fruit preserves, baking.

BASIL....the dried leaves and stems of an herb grown in the United States and North Mediterranean area. Has an aromatic, leafy flavor. USES: For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.

BAY LEAVES....the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. USES: For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

CARAWAY....the seed of a plant grown in the Netherlands. Flavor that combines the tastes of Anise and Dill. USES: For the cordial Kummel, baking breads; often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

CURRY POWDER....a ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. USES: For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

DILL....the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. USES: Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

MACE....the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. USES: (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries and doughnuts, adds unusual flavor to chocolate desserts.

MARJORAM....an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. USES: In beverages, jellies and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (MONOSODIUM GLUTAMATE)....is a vegetable protein derivative for raising the effectiveness of natural food flavors. USES: Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey and cooked vegetables.

OREGANO....the leaf of a safe bush growing in Italy, Greece and Mexico. USES: An excellent flavoring for any tomato dish, especially Pizza, chili con carne, and Italian specialties.

PAPRIKA....a mild, sweet red pepper growing in Spain, Central Europe and the United States. Slightly aromatic and prized for brilliant red color. USES: A colorful garnish for pale foods, and for seasoning Chicken Paprika, Hungarian Goulash, salad dressings.

POPPY....the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. USES: Excellent as a topping for breads, rolls and cookies. Also delicious in buttered noodles.

ROSEMARY....an herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet, fresh taste. USES: In lamb dishes, in soups, stews and to sprinkle on beef before roasting.

SAGE....the leaf of a shrub grown in Greece, Yugoslavia and Albania. Flavor is camphoraceous and minty. USES: For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews and salads.

THYME....the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. USES: For poultry seasoning, in croquettes, fricassees and fish dishes. Also tasty on fresh sliced tomatoes.

TURMERIC....a root of the ginger family, grown in India, Haiti, Jamaica and Peru, having a mild, ginger-pepper flavor. USES: As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

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PHILLY CHEESE BALL

- 2 (8 oz.) bars Philadelphia cream cheese, softened
- 1 pkg. Eckrich sliced beef, cut up fine
- 6 Tbsp. Wish-Bone Italian dressing

Mix this up well and roll in finely chopped pecan pieces.

Marilyn Minard

PHILLY CHEESE BALL

- 1 (8 oz.) container Cracker Barrel brand sharp Cheddar flavor cold pack cheese
- 1 (8 oz.) pkg. Philadelphia brand cream cheese
- 2 tsp. chopped pimiento
- 2 tsp. chopped green pepper
- 2 tsp. chopped onion
- 1 tsp. Worcestershire sauce
- 1/2 tsp. lemon juice

Combine cold pack cheese and softened cream cheese until well blended; add remaining ingredients. Wrap with plastic wrap. Chill until firm.

Variation: To the cheese mixture only add 2 1/2 ounce package chipped beef (chopped), 2 tablespoons finely chopped onion, 1/4 teaspoon prepared mustard or horseradish mustard.

Margaret Davis

SAUSAGE BALLS

- 1 lb. hot sausage
- 3 c. Bisquick
- 8 oz. grated sharp Cheddar cheese

Stir by hand, and make into marble size balls. Place on a cookie sheet. Bake at 350° for 30 minutes.

Beverly Fiedler

SAUSAGE BALLS

2 1/2 c. Bisquick
1 lb. sausage
1 c. shredded cheese (any yellow cheese of your choice)

Mix and roll into balls about the size of a walnut. Bake at 400°-425° for 12 minutes.

Imogene Mavis

SALAMI AND CHEESE APPETIZER

1 (8 oz.) pkg. Philadelphia cream cheese
1/2 c. horseradish
1/8 c. sour cream
Salt and pepper to taste
3/4 lb. salami

Mix cheese, horseradish and sour cream and spread over salami. Stack 3 or 4 slices with mixture spread thinly over each layer. Cut in small wedges to serve. Refrigerate overnight.

Imogene Mavis

CHEESE BALL

2 (3 oz.) pkg. cream cheese
1 (5 oz.) pkg. sharp cheese
1 (5 oz.) pkg. Roquefort cheese
1 (5 oz.) pkg. smoky cheese
1/2 tsp. grated onion
1/2 tsp. Worcestershire sauce
1/4 c. milk
1/2 c. finely chopped nuts

Grate the 4 cheeses with slaw cutter. Let the cheeses warm at room temperature. Place in bowl with onion and Worcestershire sauce. Mix with milk until blended. Mix in half of nuts. Let cool. Shape into ball and roll in nuts and chopped parsley. Parsley is optional. Serve with crackers. If you cannot find smoky cheese, use liquid smoke and Colby cheese. Just a few drops of liquid smoke. Take out a few drops of milk. I have made this for weddings.

Virginia Yates

CHEESE BALL

12 oz. crock cheese
8 oz. cream cheese, whipped
5 oz. pimiento cheese spread
2 Tbsp. hot mustard
Dash of Worcestershire sauce
Dash of Tabasco
1 pkg. green onion dip mix
5 oz. Roka Blue cheese spread

Soften and mix well. Chill overnight. Roll in finely ground nuts.

Gladys Michael

CHEESE BALL

1 (8 oz.) pkg. Philadelphia cream cheese
1 pkg. dried beef
1 can chopped sauerkraut, drained

Mix all together and chill. Then form in a ball. Serve with crackers.

Kay Donaldson

FANCY CHICKEN LOG

2 (8 oz.) pkg. cream cheese
1 Tbsp. steak sauce
1/2 tsp. curry powder
1 1/2 c. minced, cooked chicken
1/3 c. celery, minced
1/4 c. parsley, chopped
1/4 c. toasted almonds, chopped

Beat first 3 ingredients together. Blend in next 2 ingredients. Add 2 tablespoons parsley. Refrigerate rest of the parsley. Shape into 9-inch log; wrap in plastic wrap and chill 4 hours or overnight. Toss together almonds and remaining parsley. Use to cover log. Serve with crackers. Makes 3 cups.

Virginia Yates

CHIPPED BEEF CHEESE BALL

To one 8-ounce package Philadelphia cream cheese at room temperature, add and mix well:

1 1/2 tsp. Worcestershire sauce
2 shakes garlic salt or powder
1/2 small onion, chopped fine
1 pkg. chipped beef

Form into a ball and chill.

Loraine Hartranft

DILL DIP

1 (8 oz.) pkg. cream cheese, softened
1/2 c. salad dressing

Cream with:

2 tsp. onions, chopped fine
2 tsp. dill
2 tsp. Lawry's seasoned salt
2 tsp. parsley

Serve with fresh vegetables cut in bite sizes.

Wendy Ginder

TUNA SPREAD

1 (8 oz.) pkg. cream cheese, softened
2 Tbsp. chile sauce
2 Tbsp. parsley flakes
1 tsp. red pepper
1 tsp. minced dried onion
2 (6 3/4 oz.) tuna, drained

Mix thoroughly the cheese, parsley, pepper and onion. When well mixed, mix in tuna. Make at least 2 hours before serving; refrigerate.

Joyce Durst

BURNING BUSH

2-3 jars dried beef
1/2 lb. pkg. cream cheese
1 grapefruit, orange or apple

Chop the dried beef very fine; divide the cheese into 32 cubes, then form into balls with the cubes. Toss each ball into chopped beef until coated. Put a toothpick through each ball and stick into the fruit. Looks very pretty and is good.

Virginia Yates

SIMPLE DIP

1 tsp. garlic powder
1 tsp. onion powder
1 tsp. lemon juice
1/4 c. water
2 chicken bouillon cubes
1 (8 oz.) pkg. cream cheese

Dissolve garlic powder, onion powder and chicken bouillon cubes in lemon juice and water over low heat in small saucepan. Mix in cream cheese with mixer and refrigerate. Good with vegetables.

Mrs. Christine Brand

SHRIMP BUTTER

1 (8 oz.) pkg. Philadelphia cream cheese
1/2 stick butter, softened
1 Tbsp. grated onion
1 small can deveined small shrimp
1/4 c. lemon juice

Mix in blender or with electric mixer till smooth as possible. Serve with raw vegetables.

Martha Johnson

DILL DIP

2/3 c. sour cream
2/3 c. Hellmann's mayonnaise
1 Tbsp. dry parsley flakes
1 Tbsp. dry minced onion
1 Tbsp. Beau Monde seasoning
1 tsp. dill weed

Mix well and serve.

Mary Ann Kretz

GREEN ONION VEGETABLE DIP

2 (3 oz.) pkg. cream cheese
1/2 c. sour cream
2 Tbsp. parsley, minced
1 tsp. horseradish
1/2 tsp. salt
1/4 tsp. pepper
2 Tbsp. green onion, chopped fine

Blend cream cheese and sour cream. Add remaining ingredients.

Sarah Cunningham

ARTICHOKE DIP

1 can artichokes, cut up finely
1 c. mayonnaise
1 c. Parmesan cheese
Dash of garlic powder

Blend ingredients together and bake at 350° for 20 minutes. Serve warm with crackers.

Marilyn Johnson

SHRIMP DIP

2 frozen shrimp cocktails (4 oz. each, thawed)
1 (8 oz.) pkg. cream cheese, softened

Mix in blender until smooth.

Pat Sloffer

SPECIAL VEGETABLE DIP

1 c. mayonnaise
2 tsp. tarragon vinegar
Dash of pepper
1/2 tsp. salt
1/8 tsp. thyme
1/2 tsp. curry powder
2 tsp. chili sauce (catsup may be used)
2 tsp. chives
2 Tbsp. grated onion

Mix all ingredients in small bowl and refrigerate overnight for full flavor. This is a must or you won't get the true flavor. Serve with raw vegetables.

Virginia Yates

ORANGE - SOUR CREAM DIP

1 (6 oz.) can frozen orange juice, thawed and undiluted
1 1/4 c. milk
1 small pkg. vanilla flavored instant pudding mix
1/4 c. sour cream
1 medium fresh pineapple
Assorted fresh fruits

Combine orange juice concentrate, milk, pudding mix; beat with an electric mixer until smooth. Stir in sour cream. Chill 2 hours. Cut pineapple in half lengthwise. Scoop out pulp, leaving shell intact; set aside shells. Cut pineapple pulp into chunks. Combine pineapple and assorted fruits and spoon into pineapple shell. Put dip in other shell.

Virginia Yates

CURRY DIP FOR VEGETABLES

1 c. mayonnaise (I use Hellmann's)
1 tsp. vinegar
1 tsp. horseradish
1/2 tsp. curry powder
1 Tbsp. minced onion

Mix well and use with many raw vegetables.

Marilyn Minard

HOT CHEESE DIP

Best made in a crock pot.

2 lb. Velveeta cheese
2 small cans chili without beans
Few drops Tabasco sauce (Hormel)
1 stick oleo

Place all ingredients in crock pot and melt on low. Stir occasionally. Cook until creamy. Good with crackers and taco chips.

Beverly Fiedler

DIP FOR VEGETABLES

16 oz. Hellmann's
16 oz. sour cream
3 Tbsp. onion flakes
1 Tbsp. Beau Monde spice
1 Tbsp. dill weed
3 Tbsp. parsley

Mix well and serve after chilling some.

Pat King

RAW VEGETABLE DIP

2 small pkg. cream cheese
or 1 large
2 beef bouillon cubes
Mayonnaise to taste
5 spring onions, minced

Cream the cream cheese, dissolve bouillon cubes in 1/4 cup boiling water. Add to the cheese; add the onions and mix well. Refrigerate and add mayonnaise when ready to serve.

Leslie Current

VEGETABLE DIP

1 pkg. Hidden Valley salad
dressing
1 pt. Hellmann's mayonnaise
1 (8 oz.) pkg. cream cheese
1 (8 oz.) carton sour cream

Blend all together and refrigerate.

Linda Baughman

VEGETABLE DIP

2/3 c. sour cream
2/3 c. mayonnaise
1 Tbsp. Spice Island
Beau Monde seasoning
1 Tbsp. minced onion
1 Tbsp. parsley
1 tsp. dill weed

Mix well. Excellent with celery, carrots and cauliflower.

Martha Johnson

VEGETABLE DIP

1 tub sour cream
1 c. Hellmann's mayonnaise
2 Tbsp. parsley
2 Tbsp. dill weed
2 Tbsp. Beau Monde seasoning
1 Tbsp. onion salt

Mix well and serve.

Helen Houlton Shutt

APPETIZER

Form into small bite size meat balls and brown:

2 lb. hamburger
2 eggs
2/3 c. bread crumbs
1/2 c. onion, minced
1/4 tsp. nutmeg
1 1/2 tsp. salt
1/4 tsp. pepper

Combine and heat:

1 can cream of chicken soup
1 c. sour cream
1 can cream of mushroom soup
2/3 c. milk

Pour over meat balls and serve in a warming dish or fondue pot.

Kathryn Parker

CHIP DIP

1 lb. hamburger
3/4 c. catsup
1/4 c. water
1 c. chopped onion
2 Tbsp. chili powder
1 (16 oz.) can refried beans
2 c. grated Cheddar cheese

Brown meat and drain. Add the catsup, water, chili powder and beans. Put into a crock pot and mix well. Add the cheese on top of the mixture. Heat until the cheese has melted and mix in. Serve with taco chips or crackers.

Karen Strahm

HOT DRIED BEEF DIP

1 (8 oz.) pkg. Philadelphia cream cheese
2 Tbsp. milk
1/2 c. sour cream
2 Tbsp. onion flakes
1/2 tsp. garlic salt
1/4 tsp. pepper
1/4 c. chopped green pepper (opt.)
2 1/2 oz. chopped dried beef

Combine all ingredients; put in ovenproof serving dish. Melt 2 tablespoons butter in skillet with 1/2 teaspoon salt. Stir in 1/2 cup chopped pecans. Heat until golden brown. Sprinkle pecans on top of dip mixture and bake for 20 minutes at 350°. Serve with crackers.

Sherri Sible

SKEWER DOGS

1 slightly beaten egg
3/4 c. soft bread crumbs (1 slice)
1/4 c. milk
2 Tbsp. chopped onion
1/2 tsp. salt
Dash of pepper
1 lb. ground beef
6 hot dogs
1 c. catsup
4 Tbsp. butter, melted
1/4 c. molasses
2 Tbsp. vinegar

Combine first 6 ingredients; add beef; mix well. Divide into 6 parts. Shape meat around franks, cover completely then chill. Broil 3 inches from heat for 15 minutes, turning often. Combine remaining ingredients, heat through, brush on meat last 5 minutes of cooking. Serve on toasted hot dog buns.

Mrs. Christine Brand

SPINACH DIP IN BREAD

1 pkg. chopped spinach, thawed and drained
1 c. mayonnaise
1 c. sour cream
1 can water chestnuts, chopped
1 pkg. Lipton's vegetable soup mix
1 small onion, chopped fine

Mix well and put into hollowed out loaf of round bread or Hawaiian bread. Place pieces of bread around loaf for dipping.

Sue Shankle

CHEESE-EGG SANDWICH SPREAD

6 hard cooked eggs
1/2 lb. cream cheese (County Line)
1 small can pimentos
2 Tbsp. mustard
1/2 c. salad dressing (or more)
Salt

Chop up the first 3 items and then add the mustard and mayonnaise. Mix well and chill.

Edith McKenzie

CRABMEAT PIZZA

11 oz. cream cheese
2 Tbsp. mayonnaise
2 Tbsp. chopped onion
2 Tbsp. Worcestershire sauce
2 Tbsp. lemon juice
1 bottle chili sauce or taco sauce
1 can crabmeat
Parsley flakes

Soften cream cheese and mix together and spread onto 12-inch plate or pizza pan. Top with chili or taco sauce, drained crabmeat, and parsley flakes.

Flossie Cable

GARLIC DIP

2 c. real mayonnaise
1 c. sour cream
1 tsp. Accent
2 tsp. garlic salt (maybe less)
1/2 tsp. onion powder
1 Tbsp. parsley flakes
1/8 tsp. salt
1 tsp. chives (freeze dried)

Mix and set for 1 hour. Great for vegetables.

Debra Shultz

CHEESE WAFERS

1 stick margarine
1/2 lb. grated Velveeta cheese or any yellow cheese
1/2 tsp. salt
1 1/2 c. sifted flour

Mix well. Form in 1-inch size ball and flatten with a tumbler, about 1/4 inch thick. Prick the top with fork. Bake at 350° for 12-15 minutes or until light brown. Makes 5 dozen. Good with dip.

Imogene Mavis

TURKEY CHEESE BALL

1 pkg. Eckrich turkey, chopped
1 (8 oz.) pkg. cream cheese
2 Tbsp. mayonnaise
1 small onion

Put turkey in blender to chop. Chop fine, then add onion, mayonnaise and cream cheese. Add cream cheese a little at a time. Don't serve on a silver dish.

Doneta Oswalt

CHEESE BALL

3 (8 oz.) pkg. cream cheese (soft)
1 1/2 c. crushed pineapple, drained
2 3/4 c. chopped pecans (fine)
3/4 c. green pepper, chopped
3 Tbsp. instant minced onion
1 1/2 Tbsp. Lawry's seasoned salt

Set aside 1/2 cup nuts. Mix all ingredients together. Shape into 2-3 balls. Roll in the nuts that were set aside. Wrap in Saran Wrap and foil. These will freeze, so they can be made ahead of time. Serve with crackers.

Virginia Yates

SALMON PARTY LOG

1 (1 lb.) can salmon
1 (8 oz.) pkg. cream cheese
2 tsp. grated onion
1 tsp. prepared horseradish
1/4 tsp. salt (opt.)
1/2 c. chopped pecans
1/4 tsp. liquid smoke
3 Tbsp. snipped parsley
1 Tbsp. lemon juice

Drain salmon; remove bones and skin. Combine all the rest of the ingredients except nuts and parsley. Mix with mixer. Chill for several hours. Shape and roll in the nuts and parsley. Serve with crackers. Nice for parties.

Virginia Yates

PICKLED BEETS

Juice from 1 lb. can of red beets
1/4 c. sugar
1/4 c. vinegar
2 Tbsp. lemon juice
1/8 tsp. salt

Bring all to a boil and pour over the beets, preferably in glass jar. Can be kept in refrigerator for quite awhile.

Vivian McNabb

SWEET PICKLES RELISH

1 1/2 doz. pickles
1 doz. large onions
3 large stalks celery
3 mangoes
2 lb. brown sugar
1 qt. vinegar
1 Tbsp. salt
1/2 tsp. cinnamon
2 Tbsp. mustard seed
1 Tbsp. turmeric

Grind together pickles, onions, celery and mangoes. Add remaining ingredients. Boil 10 minutes. Can in hot water bath. Makes 6 quarts.

Alaina Ring

FROZEN CUCUMBERS

Pare and peel 25 cucumbers. Pare and slice 10 medium onions. Soak in a brine of 10 cups water and 1 cup pickling or non-iodized salt for exactly 48 hours. Drain but do not rinse. Stir vegetables until they appear clear. Mix 5 pounds (10 cups) white sugar with 1 quart white vinegar and stir until sugar is well absorbed. Put drained vegetables in boxes allowing 2 inches head space and cover with cold syrup. Freeze.

Helen Houlton Shutt

PICKLED EGGS

12 hard cooked eggs, peeled
2 c. distilled white vinegar
1 c. water
2 Tbsp. granulated sugar
1 tsp. salt
1 tsp. mixed pickling spice
1/2 tsp. celery seed
1/2 tsp. minced, peeled garlic

Put eggs in a 2-quart glass jar or large mixing bowl. Bring remaining ingredients to a boil in a medium-sized saucepan over high heat. Pour hot vinegar mixture over eggs; cover and refrigerate 24 hours before serving. Eggs keep well.

Helen Houlton Shutt

CHRISTMAS PICKLES

1 (1 qt.) jar processed dill pickles
1 1/4 c. sugar
2 Tbsp. dehydrated onion flakes
1 tsp. celery seed
3 Tbsp. vinegar
1 Tbsp. horseradish

Drain pickles, discard liquid. Lengthwise, slice each pickle into quarters. Repack pickle strips into jar. Combine above ingredients and pour over pickles. Refrigerate and each day shake the jar until all the sugar has dissolved. The pickles will become crisp and will be ready to eat.

Ruth Walters

"HOT" PEPPER RELISH

2 qt. ground peppers
7-8 large ground onions
3 c. cider vinegar
3 c. white sugar
2 Tbsp. salt
2 Tbsp. mustard seed

Wash and cut just the stems off enough peppers to make 2 quarts ground peppers (I use a combination of hot, yellow, Hungarian, jalapeno, red and green mangoes, etc.). Simmer all above ingredients 30 minutes. Place into hot jars. Water bath 10 minutes. Makes 7-8 pints.

Ruth Walters

CORN RELISH

1/3 c. sugar
1 Tbsp. cornstarch
2 Tbsp. finely chopped onion
1 tsp. ground turmeric
1/2 tsp. celery seed
1 Tbsp. chopped pimiento
1/4 c. vinegar
1/4 c. water
1 (12 oz.) can whole kernel corn, drained
2 Tbsp. finely chopped green pepper

In saucepan, combine sugar, cornstarch, onion, turmeric, celery seed, vinegar, water and corn. Cook and stir till mixture thickens and bubbles. Stir in green pepper and pimiento. Chill. Makes about 1 3/4 cups.

Helen Houlton Shutt

CURRY PICKLES

Select 50 medium sized pickles. Don't peel; cut into thick slices. Soak in salt water for 5 hours (7 tablespoons salt in water enough to cover). Boil together:

1 qt. water
1 qt. white vinegar
4 c. sugar
1/2 c. mustard seed
1 Tbsp. celery seed
1 tsp. curry powder

Add pickles and boil again. Seal hot. This will make 7 or 8 quarts and they are real good.

Marilyn Minard

BREAD AND BUTTER PICKLES

4 qt. sliced cucumbers
6 medium onions, sliced
2 Tbsp. mustard seed
3 c. vinegar
1/3 c. salt
5 c. sugar
1 1/2 tsp. turmeric
1 1/2 tsp. celery seed

Do not pare cucumbers; slice thin. Add onions and salt. Cover with cracked ice, mix thoroughly. Let stand 3 hours. Drain, combine ingredients; pour over cucumber mixture. Heat just to boiling. Seal in hot, sterilized jars.

Marilyn Minard

PICKLE RELISH

12 c. ground cucumber (not peeled)
4 c. onions
1 head cauliflower, ground
4 red sweet (or green) peppers

Sprinkle with salt and let stand overnight. Drain in morning and add:

6 c. white sugar
3 c. vinegar
2 Tbsp. dry mustard
1 Tbsp. mustard seed
2 Tbsp. turmeric
2 Tbsp. celery seed
3/4 c. flour mixed in 1 c. water
1 bunch chopped celery

Cook all together until desired thickness and seal in cans.

Note: When cooking, stir constantly so that there is no sticking.

Norma Workman

ZUCCHINI PICKLES

4 qt. unpeeled zucchini squash
6 onions, sliced
2 green peppers, chopped
1 red pepper, chopped
2 cloves garlic
5 c. sugar
1 1/2 tsp. turmeric
1 1/2 tsp. mustard seed
3 c. vinegar
1/2 c. salt
Cracked ice

Wash and slice zucchini (1/2 inch slices). Add onion, peppers and garlic. Add salt and cover with cracked ice. Mix thoroughly. Let stand for 3 hours; drain. Mix remaining ingredients and pour over zucchini mixture. Heat just to a boil. Put in jars and seal. Ripe pimiento may be added for color. Makes 8 pints.

Sharon Houlton

DILL PICKLES

6 qt. water
1 qt. vinegar
2 c. rock salt
1 tsp. per qt. alum

Boil all ingredients together except alum. Place garlic (4 or 5) pieces and dill in jar. Put alum on top of pickles. Then fill jar with brine. Set aside for 6 weeks. These keep without sealing.

Kim Yates

SWEET PICKLES

16 lb. cucumbers (medium size)
2 c. salt
1 gal. water
1/2 box alum
1 gal. vinegar
10 lb. sugar
Spice to taste

Cover cucumbers with salt water, and soak for 8 days, take out of brine wash, slice and soak overnight in alum water enough to cover pickles. Remove from water and rinse. Cover with vinegar and soak 6 hours. Remove from vinegar and put 1 layer of pickles, 1 layer of sugar and 1 layer of spices into a crock jar until all is done. Don't put too much spice. Sugar will provide juice for pickles. Throw vinegar away. Put in hot jars to seal. Never cook.

Virginia Yates

** NOTES **

** NOTES **

Soups, Salads, Vegetables

FOOD QUANTITIES FOR 25, 50, AND 100 SERVINGS

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Rolls	4 doz.	8 doz.	16 doz.
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	½ pound	¾ to 1 pound	1½ pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling for Sandwiches (meat, eggs, fish)	1½ quarts	2½ to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1¾ to 2 quarts	2½ to 4 quarts
Jams & Preserves	1½ lb.	3 lb.	6 lb.
Crackers	1½ lb.	3 lb.	6 lb.
Cheese (2 oz. per serving)	3 lb.	6 lb.	12 lb.
Soup	1½ gal.	3 gal.	6 gal.
Salad Dressings	1 pt.	2½ pt.	½ gal.
Meat, Poultry or Fish:			
Wieners (beef)	6½ pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7½ pounds	15 pounds	30 pounds
Salads, Casseroles, Vegetables:			
Potato Salad	4¼ quarts	2¼ gallons	4½ gallons
Scalloped Potatoes	4½ quarts or 1 12×20′′ pan	8½ quarts	17 quarts
Mashed Potatoes	9 lb.	18-20 lb.	25-35 lb.
Spaghetti	1¼ gallons	2½ gallons	5 gallons
Baked Beans	¾ gallon	1¼ gallons	2½ gallons
Jello Salad	¾ gallon	1¼ gallons	2½ gallons
Canned Vegetables	1 #10 can	2½ #10 cans	4 #10 cans
Fresh Vegetables:			
Lettuce (for salads)	4 heads	8 heads	15 heads
Carrots (3 oz. or ½ c.)	6¼ lb.	12½ lb.	25 lb.
Tomatoes	3-5 lb.	7-10 lb.	14-20 lb.
Desserts:			
Watermelon	37½ pounds	75 pounds	150 pounds
Fruit Cup (½ c. per serving)	3 qt.	6 qt.	12 qt.
Cake	1 10×12′′ sheet cake 1½ 10′′ layer cakes	1 12×20′′ sheet cake 3 10′′ layer cakes	2 12×20′′ sheets cakes 6 10′′ layer cakes
Whipping Cream	¾ pint	1½ to 2 pints	3 pints
Ice Cream:			
Brick	3¼ quarts	6½ quarts	12½ quarts
Bulk	2¼ quarts	4½ quarts or 1¼ gallons	9 quarts or 2½ gallons
Beverages:			
Coffee	½ pound and 1½ gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1½ gal. water	1/6 pound and 3 gal. water	1/3 pound and 6 gal. water
Lemonade	10 to 15 lemons, 1½ gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water

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CREAMED SOUP FROM FRESH VEGETABLES

1 1/2 c. chicken broth	2 Tbsp. butter or margarine
1/2 c. chopped onion	2 Tbsp. all-purpose flour
Desired vegetable and seasonings (chart below)	1/2 tsp. salt
	Few dashes white pepper
	1 c. milk

In saucepan, combine the chicken broth, onion, and one of the vegetable-seasoning combinations from the chart below. Bring to boiling. Reduce heat; cover and simmer the time indicated in the chart or till vegetable is tender. (Remove bay leaf if you're using broccoli.) Place vegetable mixture in a blender container or food processor. Cover and blend 30-60 seconds or till smooth. In same saucepan, melt the butter or margarine. Blend in the flour, salt, and pepper. Add the milk.

Vegetable	Seasonings	Timing	Yield
2 c. broccoli cuts	1/2 tsp. dried thyme, crushed 1 small bay leaf Dash of pepper	10 minutes	3 1/2 cups
1 c. sliced carrots	1 Tbsp. snipped parsley 1/2 tsp. dried basil, crushed	12 minutes	3 1/2 cups
1 1/2 c. cut green beans	1/2 tsp. dried savory, crushed	20-30 minutes	3 cups
1 1/2 c. shelled peas	1/4 c. shredded lettuce 2 Tbsp. chopped ham 1/4 tsp. dried sage, crushed	8 minutes	3 1/2 cups
1 c. sliced potatoes	1/2 tsp. dried dill weed	10 minutes	3 cups

CHILI TOMORROW

2 beef bouillon cubes
1 lb. ground beef
1 onion, chopped
1 green pepper, chopped
1 qt. tomato juice
Sugar to taste
Hot sauce, if desired
1 tsp. salt
2 tsp. paprika
1 tsp. oregano
1 Tbsp. chili powder
2 cloves garlic, minced or 1/2 tsp. garlic salt
1 qt. green beans

Fry beef. Drain. Mix all together. Put in crock pot. Cook 3 hours. Longer cooked, the better.

Pat Sloffer

CHILI SOUP

1 lb. ground beef
1 can kidney beans
1 qt. tomato juice
1/2 tsp. garlic, minced
Salt and pepper to taste
Chili powder to taste
1 c. spaghetti, broken into small pieces
1 onion, chopped
2 c. water

Fry ground beef and onion; drain. Put all into a kettle and cook on medium 1 hour. It is better if it sets several hours. Serves 5 to 6.

Kim Yates

CHILI

1 1/2 lb. hamburger
2 medium onions
1 can Armour chili with beans
1 pt. kidney beans
1 qt. or more tomato juice
1 tsp. salt

Fry hamburger, onions and salt until done, not too brown. Pour off some fat if you like. Add beans and tomato juice. Cook until hot and serve. Makes about 3 quarts. This can be frozen.

Vernna Armstrong

FRENCH BASQUE SOUP

1 lb. ground beef
1 (1 lb.) can stewed tomatoes
2 (8 oz.) cans tomato sauce
4 c. water
1 tsp. celery
2 bay leaves
2 (10 oz.) pkg. frozen vegetables
1 env. dry onion soup mix
2 (heaping) tsp. brown sugar
2 handfuls dry macaroni (any shape)

In large kettle, brown beef and drain off fat. Add rest of ingredients and simmer 20 minutes, partially covered. Freezes well.

Jeannie M. Zee

BLIZZARD OF '78 CHAUDER

6 slices of bacon
1-2 peppers, cut up
2 cans creamed corn
2 Tbsp. butter
2 Tbsp. flour
3 c. milk
1 medium onion, cut up
2 c. cooked potatoes, cut up
1 1/2 c. water

Saute pepper and onion in bacon grease after frying bacon. Cook potatoes in water; add corn. Melt butter in separate pan; add flour and blend. Add milk, stir, then add milk mixture to corn mixture. Salt and pepper to taste.

Sharon Zonker

SPLIT PEA SOUP

1 lb. split peas
4 pigs feet
1 carrot, diced
1 large onion, diced
Salt and pepper to taste

Sort and wash peas, soak overnight in 4 quarts of water. Bring the beans to boil and skim off foam, add carrots, onion and pigs feet. Simmer on very low heat for 3-4 hours, until nice and creamy. Take out pigs feet and pick off meat; add to soup. It is very good reheated on low heat.

Tina VanStraten

SPLIT PEA SOUP

1 lb. dried split peas
1 large grated carrot
1 medium onion, diced
1 medium smoked pork
  shank
1 1/4 qt. water
1/2 c. milk
1 1/2 tsp. salt
1 1/2 tsp. pepper
Dash of garlic powder
1 bay leaf, whole

Prepare peas according to package. Add all remaining ingredients and simmer to a slow boil, covered, until thick and nearly lump free, 2-4 hours. Remove bone and bay leaf. Meat should have disintegrated. Serve in warmed bowls as you would a consomme.

D. R. Starkey

FISH STEW

1/2 c. chopped onion
1 medium chopped carrot
1/2 c. chopped green pepper

Saute in 1 tablespoon of oil. Add:

1 qt. tomatoes
2 tsp. parsley
Dash of oregano
1 lb. frozen cod, cut into
  2-3 inch pieces
1 small bay leaf
Dash of salt
Dash of thyme

Simmer all together for 30 minutes. Low calorie, 170 calories per serving.

Evelyn Simanton

OYSTER STEW

1 pt. shelled oysters
1/4 c. butter
5 c. whole milk
1 c. cream
1 tsp. salt
1/2 tsp. pepper
1/4 tsp. paprika
1 tsp. celery seed

Saute oysters and juice in butter until edges curl. Add remaining ingredients (except paprika) and simmer, do not boil, for 45 minutes. Sprinkle paprika on each serving.

D. R. Starkey

RIVEL SOUP

1 egg
1/2 tsp. salt
1 c. flour
2 1/3 c. broth (chicken or beef)

Mix egg into flour and salt with fingers or pastry blender. Drop into boiling broth about 10 minutes.

Myrtle See

HAMBURGER SOUP

Place 1 pound ground chuck in pan and brown until crumbly, stirring often. Pour off fat and place meat in a slow cooker. Add:

1 medium onion, chopped
1 c. sliced carrots
1 c. sliced celery
1 c. sliced cabbage
1 can tomato paste
2 tsp. Worcestershire sauce
3 c. beef bouillon

Place in slow cooker with meat; stir to blend. Cover and cook at low for 8-10 hours (on high setting 3-4 hours). Serves 8, 142 calories per 1 cup serving.

Louella Mavis

CAULIFLOWER, BROCCOLI SOUP

1 head cauliflower
1 bunch broccoli
4 medium potatoes
2 large onions
Milk
1 stick oleo
1/2 c. water
8 oz. sour cream
1 pt. half & half
Salt and pepper

Put vegetables in heavy pan with 1 stick oleo and water. Cook or steam vegetables till soft. Place in blender with small amount of milk. Cover and process at puree until smooth. Put in large kettle, add sour cream, half & half, salt and pepper, enough milk to make it the consistency of soup. Serve hot. Good with a slice of cheese on top of each bowl.

Delight Armstrong

CHEDDAR CHEESE SOUP

1/3 c. finely chopped carrots
1/3 c. finely chopped celery
1 c. finely chopped green onion (I used white onion)
2 c. water
1 medium white onion, chopped
1/2 c. butter
1 c. flour
4 c. chicken broth (I used bouillon cubes and water)
4 c. milk
Salt and pepper to taste
15 oz. Kraft Cheez Whiz
1 Tbsp. prepared mustard
1/4 tsp. cayenne pepper (I omitted)

Boil carrots, celery and green onion in 2 cups water for 5 minutes. Saute white onion in butter; add flour and blend well. Boil milk and chicken broth. Stir briskly into white onion mixture with wire whisk. Add cheese, salt, pepper and cayenne pepper. Stir in mustard and boiled vegetables including the water.

Doneta Oswalt

SPEEDY VEGETABLE SOUP

1/2 lb. ground beef
1 bay leaf
3 c. water
1 large carrot, cut up
2 stalks celery, cut up
2 or 3 bouillon cubes
1 small onion, chopped
1 c. canned tomatoes (1/2 of 1 lb. can)
1/4 c. rice or potatoes
1 1/2 tsp. salt

Brown meat; add bay leaf and water; cover and heat until boiling, turn heat to low. Cook 30 minutes; add rest of ingredients; cover and heat until it comes to a boil. Then turn heat to low and cook 20 minutes or until rice or potatoes are tender. This makes 4 cups. Will keep in refrigerator 3 to 4 days.

Mrs. Lee Shimer

AUTUMN STEW

1 lb. ground beef
1 c. chopped onion
4 c. water
1 c. cut up carrots
1 c. diced celery
1 c. cubed potatoes, peeled
2 tsp. salt
1/4 tsp. pepper

1 tsp. bottled brown Bouquet sauce	1/8 tsp. basil
1 bay leaf	6 tomatoes

In large pan cook and stir meat until brown; drain off grease. Cook and stir onions with meat till onions are tender, about 5 minutes. Stir in remaining ingredients except tomatoes. Heat to boiling; reduce heat; cover and simmer 20 minutes; add tomatoes; cover and simmer 10 minutes longer or until vegetables are tender, about 6 servings.

You can use one 28-ounce can tomatoes with juice, instead of the fresh tomatoes. Reduce water to 3 cups. Stir in canned tomatoes with remaining ingredients.

Mearl Bisel

SOUR CREAM CHILI

1 lb. ground beef	1 to 1 1/2 tsp. chili powder
2 cans condensed chili with beef soup	1 c. dairy sour cream
2 Tbsp. dry onion soup mix	Grated cheese
	Chopped onion

In large saucepan, brown beef; drain. Add soup, 2 cups water, onion soup mix and chili powder. Bring to boil; cover and simmer 5 minutes. Stir some of mixture into sour cream; return to saucepan. Heat and stir 5 minutes more. Top with cheese and onion. Serves 6.

Mrs. Christine Brand

CHEESEBURGER CHOWDER

1 lb. ground beef	1/2 tsp. salt
1/2 c. finely chopped celery	4 c. milk
1/4 c. chopped onion	1 Tbsp. beef flavor gravy base
2 Tbsp. chopped green pepper	1 c. (4 oz.) shredded sharp natural Cheddar cheese
3 Tbsp. all-purpose flour	

In large skillet, brown beef; drain. Add vegetables; cook till tender. Blend in flour and salt; add milk and gravy base. Cook and stir over low heat till bubbly. Add cheese, cook and stir just till cheese is melted. Serves 4-6.

Mrs. Christine Brand

PAT NIXON'S HOT CHICKEN SALAD

4 c. cold, cut up chicken chunks (cooked)
2 Tbsp. lemon juice
2/3 c. fine cut, chopped toasted almonds
2 c. celery, chopped
1 tsp. salt
1 tsp. onion, finely chopped
1/2 tsp. Accent
2 pimentos, cut fine
1 1/2 c. crushed potato chips
1 c. cheese, grated
3/4 c. mayonnaise
2 hard cooked eggs sliced
3/4 c. cream of chicken soup

Combine all except cheese, potato chips and almonds. Place in large rectangular dish. Top with cheese, potato chips and almonds. Let stand overnight in refrigerator. Bake in 400° oven for 20-25 minutes. Serves 8.

J. Wilbur Yates, Pastor

DELICIOUS CRANBERRY SALAD

In saucepan, cook:

1 lb. cranberries
1 c. water
1/8 tsp. soda

While still hot, add 1 box of strawberry Jello and 1 1/2 cups sugar. Then add 2 cups of miniature marshmallows. When cool, add 1 cup diced apple, and 1 cup diced celery. Add nuts, if desired.

Marilyn Minard

BROCCOLI SALAD

Fry 1/2 pound of bacon until crisp and crumble. Set aside. Combine in bowl:

Broccoli flowerets (using 1 large, or 2 small bunches)
1/4 c. chopped onion
Raisins (about 1/2 of a 9 oz. box)
1/2 c. chopped celery

Dressing:

1 c. Miracle Whip
1/3 c. sugar
1 tsp. vinegar

Mix dressing ingredients together and pour over vegetables. Put crumbled bacon on top of this and serve.

Marilyn Minard

PRETZEL SALAD

In 9x13 inch pan:

1 1/2 c. crushed pretzels
1 stick melted oleo
3 Tbsp. light brown sugar

Bake at 350° for 10 minutes. Cool.

2 pkg. Dream Whip (cut the milk to 3/4 c.)
1/2 c. sugar
1 (8 oz.) pkg. Philadelphia cream cheese

Beat Dream Whip; add softened cream cheese and mix. Add sugar and beat well. Spread mixture over pretzel crust. Heat a small amount of juice from a can of cherry pie filling. When hot, stir in 1 package of dry cherry Jello. Stir until dissolved, then add to the rest of the pie filling (this will give your pie filling a glaze). Cool and put on top of cherry mixture.

Marie Bowerman

CREAMY FRUIT SALAD

1 (16 oz.) can fruit cocktail, drained
2 bananas, sliced crosswise
2 small, unpared apples, sliced
1/2 c. seedless green or Emperor grapes
10 maraschino cherries, halved
1 c. mini marshmallows
1 1/2 c. whipping cream or Cool Whip

In large bowl, combine fruit cocktail, bananas, apples, grapes, cherries and marshmallows. Fold in whipping cream. Refrigerate. Serves 6.

Sondra Franks

APRICOT JELLO SALAD MOLD

1 large (No. 2) can crushed pineapple, not drained
1/2 c. sugar

Heat to boiling; add a 6-ounce package of apricot Jello. Partially set. Mix until creamy one 8-ounce package cream cheese and 5 tablespoons milk. When Jello is very cold or partially set, add mixture of cheese. Fold in large Cool Whip thoroughly, but gently. Put in well greased Jello mold.

Glenda Shull

LIME DELIGHT SALAD

1 (1 lb. 4 oz.) can crushed pineapple
1 (3 oz.) pkg. lime Jello
1 (3 oz.) pkg. Philly cream cheese, softened
1 Tbsp. mayonnaise
1 c. boiling water
1 (2 1/8 oz.) pkg. dessert topping mix
2 1/2 c. mini marshmallows
3/4 c. walnuts or pecans
Chopped maraschino cherries

Drain pineapple, reserving 1 cup of syrup. Combine Jello (dry), cheese and mayonnaise. Mix until well blended. Gradually add boiling water, stirring until Jello dissolves and cheese melts. Add pineapple syrup. Mix well. Chill. When mixture is slightly thickened, beat until light and fluffy. Prepare topping mix according to directions. Gently fold into Jello. Add crushed pineapple, marshmallows and nuts. Spoon into a shallow 11x7 inch pan and top with cherries.

Regena Souder

VEGETABLE SALAD

1 box lemon Jello
1 Tbsp. vinegar
1 1/2 c. warm water
1/4 tsp. salt
1/4 tsp. paprika
1/2 c. pimento
1 tsp. onion
1/2 c. grated cheese
1/2 c. milk
1/2 c. mayonnaise

Combine pimento, onion and grated cheese. Combine milk and mayonnaise. Put these 2 mixtures into Jello when it begins to set.

Iva Potter

CRANBERRY SALAD

1 pkg. red raspberry Jello
1 pkg. Indian relish
1 pkg. lemon Jello
1 pkg. strawberry Jello
1 1/2 c. hot water
1 (7 oz.) bottle 7-Up

Stir until ready.

Iva Potter

PINEAPPLE-CHEESE SALAD

1 (20 oz.) can crushed pineapple, unsweetened
1 env. Dream Whip, prepared as directed
1/2 c. sugar
1 (6 oz.) pkg. lemon Jello
1 c. grated mild cheese
Pinch of salt

Heat pineapple and sugar to boiling. Dissolve Jello in water; add salt. Add pineapple and sugar mixture to Jello. Let congeal slightly. Stir in prepared Dream Whip and cheese. Chill at least 2 hours.

Jean Jackson

DOUBLE DECK CHERRY SALAD

1 (No. 2) can sliced pineapple
1 (3 oz.) pkg. cherry Jello
1 (3 oz.) pkg. cream cheese
2-3 Tbsp. light cream or top milk
1 (No. 2) can Bing cherries, pitted
1/3 c. lemon juice
1 (3 oz.) pkg. orange Jello
1/2 c. sliced stuffed olives

Drain pineapple; add water to juice of pineapple to make 1 3/4 cups. Heat to boiling, dissolve cherry Jello in hot liquid. Chill until partially set. Add pineapple slices which have been cut into 1/8 inch pieces. Pour into oiled 8-inch pan, chill until firm. Next soften cream cheese with cream, spread over Jello and chill. Drain cherries; add water and lemon juice to cherry syrup to make 1 3/4 cups liquid. Heat to boiling. Dissolve orange Jello in hot liquid and chill until partially set. Add cherries and olives; spread over cheese and chill until firm. Cut into squares to serve. Serves 9. Very good.

Virginia Yates

CRANBERRY SALAD

1 (3 oz.) box cherry Jello
1 c. hot water
1 can whole cranberries
1/2 c. chopped walnuts
1/2 c. chopped celery
1 c. sour cream

Dissolve the Jello in the hot water; add the cranberries, walnuts and celery. Mix well. Fold in sour cream. Pour into mold. Chill until set. Serves 6-8.

Anna Jennings

FROZEN SALAD

1 can pie cherries	1 large tub Cool Whip
1 medium can crushed pineapple	2 c. miniature marshmallows
1 can Eagle Brand milk	1 c. nuts, chopped

Mix well and pour into a covered rectangular container and freeze.

Louise Schock

FROZEN CHERRY SALAD

1 (13 oz.) carton Cool Whip	1 (4 oz.) can mandarin oranges, drained
1 (14 oz.) can sweetened condensed milk	3 medium-sized bananas, mashed
1 (16 oz.) can cherry pie filling	1/4 c. lemon juice
1 (16 oz.) can crushed pineapple, drained	1 tsp. almond extract

Combine all ingredients except Cool Whip gently until well blended. Fold in Cool Whip. Pour into 13 x 7 1/4 x 1 3/4 inch pan. Freeze. Slice and serve each portion.

Jan Barber

FROZEN 7-UP PINEAPPPLE SALAD

1 small can crushed pineapple	1 (3 oz.) pkg. Philadelphia cream cheese
1 small bottle 7-Up	

Mix together and put in freezer until mushy. Then add:

1 c. Cool Whip	1 1/2 c. miniature marshmallows
1/3 c. chopped nuts	

Return to the freezer and freeze.

Donna Mitchener

7-UP SALAD

2 boxes lemon Jello	2 tsp. sugar
2 c. boiling water	1 large pkg. cream cheese
1 tsp. vanilla	1 (12 oz.) bottle 7-Up

Combine Jello, water, vanilla and sugar. Add cream cheese, Cool Whip and pour into a dish. Pour the 7-Up over the Jello mixture. Chill until solid.

Annabelle Yoder

CUCUMBER SALAD

1 box lime Jello	1 c. drained pineapple
1 c. finely chopped celery	1 c. salad dressing
1 c. finely chopped cucumber	A little onion, if desired

Dissolve Jello in 1 cup of water. Let set until starts to thicken. Add above ingredients.

Imogene Mavis

STRAWBERRY SALAD

1 (6 oz.) pkg. strawberry Jello	2 (10 oz.) pkg. frozen strawberries
2 c. boiling water	

Put above ingredients together and stir until berries thaw. Add:

1 (8 oz.) can crushed pineapple with juice	2 large bananas, finely diced

Pour half of mixture in an 8x8 inch or 9x9 inch square pan. Place in refrigerator and let stand until it is set firmly. Spread 1/2 pint of dairy sour cream over the top. Next, pour the other half of strawberry Jello ingredients that have been standing at room temperature over top of sour cream. Put it back in the refrigerator until top layer is set. This should be covered with foil or Saran Wrap to prevent it from picking up other food odors.

Jan Nobles

TROPICAL SALAD

1 large can sliced pineapple, drained and cut into chunks (save juice)
3 large bananas, diced
1/2 pkg. dates, cut in halves
1/2 c. chopped nuts
1 c. mini marshmallows
1 small jar maraschino cherries
3 or 4 drops yellow food coloring
1 Tbsp. cornstarch

Heat the pineapple juice and mix in the cornstarch and food coloring; thicken and cool. Fold in fruit and refrigerate for 3-4 hours. A little rum flavoring may be added.

Pearl Burtzner

RASPBERRY SALAD

1 pkg. raspberry Jello
1 pkg. frozen red raspberries
1/2 c. chopped nuts
1/2 pt. whipping cream
1/2 pt. sour cream
16 small marshmallows
1 c. hot water
3 Tbsp. maraschino cherry juice
16 cherries, quartered

First layer, put the Jello in 1 cup boiling water then all the frozen raspberries and nuts. Let set.

Second layer: Add cherry juice, cherries and marshmallows to the sour cream. Fold in the whipping cream; pour over the first layer. Refrigerate.

Pearl Burtzner

PISTACHIO SALAD

1 box pistachio instant pudding and pie filling
1 (9 oz.) pkg. ready-to-use whipped topping or Cool Whip
1 c. mini marshmallows
1 c. nuts
1 (20 oz.) can crushed pineapple and juice

Mix pudding with whipped topping. Add remaining ingredients; mix well and refrigerate.

Blanche Baker

COTTAGE CHEESE SALAD

1 carton cottage cheese
1 pkg. strawberry-banana Jello
1 small (13 oz.) can pineapple, drained

Put dry Jello over cheese while pineapple drains. Then put in Cool Whip from the freezer and pineapple; stir all together and the nuts.

Mrs. Floyd Petty

CRANBERRY SALAD

2 small boxes strawberry Jello
4-6 apples (Delicious)
2 Cups Water
1 pkg. cranberries
1 c. pecans
1 can crushed pineapple

Make Jello with 1 cup water and let cool. Add second cup Grind cranberries and apples. Add to the Jello and pineapple mixture. Add the nuts, and sweeten to taste.

Wilma Pfierman

PINEAPPLE COTTAGE CHEESE SALAD

1 pkg. lime gelatin
1 c. boiling water
1 c. evaporated milk
1 c. cottage cheese
1 (No. 2) can crushed pineapple, drained
1/2 c. mayonnaise
1/2 c. celery, chopped
1/4 c. nuts, chopped (opt.)

Dissolve gelatin in water and stir in remaining ingredients. Pour into a 1-quart mold. Chill until firm. Serves 8.

Ruth Habig

JELLO SALAD

Combine and heat:
1 small can crushed pineapple and juice
3/4 c. mini marshmallows
1/2 c. water

Add 1 package mixed flavored gelatin; stir to dissolve Jello and marshmallows. Chill until syrupy.

Fold in:

1/2 c. celery, chopped
1/2 c. grated carrots
1/4 c. chopped nuts (opt.)
1 c. cottage cheese
1/4 c. salad dressing

Whip 1/2 cup evaporated milk and fold into gelatin mixture. Chill 3-4 hours.

Ruby Hungerford

GUACAMOLE SALAD

1 (3 oz.) pkg. lemon Jello
1 1/2 c. boiling water
1 1/2 c. mashed avocado
1/2 c. sour cream
1/2 c. Miracle Whip
1 Tbsp. chopped onion
1/2 tsp. salt
Dash of Tabasco

Dissolve Jello in water. Cool. Combine with remaining ingredients and mix well. Pour into 1-quart mold.

Carole Carmer

PECK SALAD

1 c. pineapple juice
1/4 c. sugar

Heat above ingredients and combine with 1 small package lime Jello. Let it get syrupy. Combine:

1 c. cottage cheese
1 c. evaporated milk
1 c. crushed pineapple
1/2 c. crushed nuts

Add Jello and blend well.

Doneta Oswalt

ORANGE SALAD

2 pkg. orange-pineapple Jello or 1 pkg. each of orange and pineapple
2 c. boiling water
1 can mandarin oranges
1 pt. orange sherbet
1 (No. 2) can crushed pineapple, drained, or fruit cocktail

Dissolve Jello in water. Cool slightly. Add remaining ingredients; stir until blended. Pour in dish or mold. Chill until firm.

Karen Atkinson

QUICKIE SALAD

1 (3 oz.) pkg. orange-pineapple Jello (add no water)
1 small can crushed pineapple, drained
1 pt. small curd cottage cheese
1 small carton Cool Whip
1 can mandarin oranges (opt.)

Mix dry Jello with cottage cheese; add pineapple, oranges and Cool Whip. Mix all together and put in square loaf pan. Refrigerate.

Hint: I use large cartons of ingredients and 2 boxes of Jello for pot lucks. Can be put into a bowl instead of the loaf pan.

This is very good as there is no set-up time and can be made in a hurry.

Blanche Baker

FRUIT SALAD

2 small pkg. instant vanilla pudding
2 medium cans sliced peaches
2 medium cans chunk pineapple
2 medium cans mandarin oranges
6-8 sliced bananas
1 c. maraschino cherries
1 1/2 c. chopped walnuts
1 bunch red or green grapes

Drain fruits well and save juice. Put pudding in large bowl. Add 3 cups reserved juice and stir into pudding until smooth. Fold in all fruit but bananas. (Add the bananas just before serving.) Refrigerate until thickened. Add nuts just before serving. Recipe can be cut in half.

Martha Johnson

WATERGATE SALAD

1 large Cool Whip
1 c. nuts (pecans or English walnuts)
1 c. mini marshmallows
1 c. crushed pineapple, drained
1 box pistachio pudding mix (dry instant)

Mix all together and let stand overnight.

Kay Donaldson

PARTY SALAD

2 (3 oz.) pkg. lemon Jello
1 c. boiling water

Dissolve and cool. Add (mixed):

1 c. Miracle Whip
1 c. milk

Grind:

5 small carrots
1 small onion
1 small green pepper or celery

Add 1 small package cottage cheese and fold all together. Pour in mold or Pyrex dish and let set. Serves 12.

Bessie Trout

BAKED POTATO SALAD

3 Tbsp. butter
3/4 tsp. mustard
3/4 c. mayonnaise
3 Tbsp. flour
1 tsp. salt
1/4 c. buttered soft bread crumbs
1/4 tsp. pepper
1 1/2 c. milk
6 medium potatoes, cooked and diced
1 pkg. or can French cut green beans
1 medium onion, chopped
6-8 franks, sliced

Make white sauce of butter, flour, salt, mustard and pepper; add milk. Boil 1 minute; remove from stove and add mayonnaise, potatoes, beans, onion, and franks on top, and add bread crumbs. Bake at 350° for 30 minutes.

Martha Johnson

REUBEN POTATO SALAD

6 large potatoes, sliced 1/4 inch thick
6 slices bacon, browned and crumbled
1 onion, chopped
1/2 tsp. salt
1/2 tsp. pepper
2 pkg. sauerkraut
1 bottle creamy Russian dressing
4 slices Swiss cheese

Cook potatoes until tender (10 minutes). Arrange in baking dish. Add bacon, onion and sauerkraut. Pour dressing over the top and place the cheese on top. Bake at 350° for 25 minutes.

Evelyn Simanton

24 HOUR COLE SLAW

1 large head cabbage,
sliced fine
1 c. chopped celery
1 red or green pepper,
chopped
1/2 c. chopped onion
2 c. sugar
1/2 c. vinegar
1 tsp. celery seed
1 tsp. dry mustard
2 tsp. salt

Mix; cover and refrigerate 24 hours.

Sue Shankle

BEAN SALAD

1 c. sugar
1/2 c. vinegar
1 tsp. salt
1 pinch of alum
1 can yellow wax beans
1 can green beans
1 can kidney beans
1 can pimentos
1 sliced onion

Bring first 3 ingredients to a boil and pour over the following. Will keep refrigerated for weeks.

Donna Mitchiner

BROCCOLI-CAULIFLOWER SALAD

2 c. broccoli flowerets,
cut up
2 c. cauliflower, cut up
1/2 c. celery, finely cut
Onion to taste
1 can sliced water chestnuts
1 c. grated cheese (I use
sharp Cheddar cheese)

Make up 1 package of Ranch dressing and pour over all.

Marilyn Minard

CORNED BEEF SALAD

1 can corned beef
1 (3 oz.) pkg. lemon Jello
1/2 c. boiling hot water
1 c. chopped celery
1 c. salad dressing
1/2 c. sour cream
3 boiled eggs, chopped
12 stuffed olives, sliced

Add Jello to boiling water and let cool. Add celery, salad dressing, sour cream, olives and eggs. Crumble the corned beef and add last. Refrigerate several hours. This serves 8.

Freida Dailey

SWEET AND SOUR VEGETABLES SALAD

1 (10 oz.) box mixed vegetables, cooked and drained
1/3 c. chopped onion
1 can red kidney beans, rinsed and drained
1 c. macaroni, cooked and drained

Dressing:

1/2 c. vinegar
1 c. sugar
1 tsp. salt
1 beaten egg
1 Tbsp. celery seed
1 Tbsp. flour
1 Tbsp. butter
1 tsp. prepared mustard

Cook until thick, stirring constantly as it will scorch easily. Cool slightly and pour over vegetables while warm. Let stand overnight.

Marie Bowerman

MARINATED VEGETABLES

1 head cauliflower
1 bunch broccoli
1 lb. mushrooms
1 can black olives
1 can cut green beans
1 basket cherry tomatoes
1 cucumber, sliced just before serving

Clean and break into bite sized pieces. Mix all together. Mix marinade and pour for at least 24 hours before serving.

Marinade:

1 c. vinegar
1 tsp. garlic salt
1 Tbsp. dill weed
1 tsp. salt
1 1/2 c. oil
1 tsp. pepper
1 Tbsp. Accent

Gladys Michael

ZESTY CARROT SALAD

1 lb. carrots, sliced thin
1 can tomato soup
1/2 c. vinegar
1/2 c. salad oil
1/2 c. sugar
1 medium green pepper, chopped
1 medium onion, chopped

Cook carrots in salted water, starting cold and bring to a boil; skim off foam. Boil hard and turn off heat. Carrots should be firm. Cool and drain. Heat soup, oil, vinegar and sugar. Put carrots in bowl; add peppers and onion and mix well with warm sauce. May serve hot or cold and keep in refrigerator for a month.

Martha Johnson

KOREAN SALAD

1 pkg. fresh spinach
1 (No. 2) can bean sprouts, drained
3 hard-boiled eggs, diced
1 c. water chestnuts, cut up
8 slices bacon, fried crisp and crumbled

Wash spinach; break up leaves and toss with rest of salad. Lettuce can also be added to this.

Dressing:

1 c. salad oil
3/4 c. sugar
1/3 c. catsup
1/4 c. vinegar
1 Tbsp. Worcestershire sauce
1 medium onion, grated

Boil for a few minutes, then refrigerate to cool. Don't put the bacon or the dressing on until ready to serve.

Marilyn Minard

24 HOUR SALAD

1 can sliced pineapple, diced
1 lb. marshmallows, cut in sixths
1 bottle red cherries, chopped
10¢ worth of nuts, chopped fine

Custard:

2 egg yolks
3 Tbsp. sugar
1/2 pt. milk
2 Tbsp. cornstarch (makes firm)
Vanilla
1 pt. whipping cream

Mix chopped and diced ingredients with custard mixture. When cold, add whipping cream (whipped). Let stand 10-24 hours.

Jean Jackson

24 HOUR COLE SLAW

1 large head cabbage, sliced fine
1 c. chopped celery
1 chopped red or green pepper
1/2 c. chopped onion
2 c. sugar
1/2 c. vinegar
1 tsp. celery seed
1 tsp. dry mustard
2 tsp. salt

Mix, cover, and refrigerate 24 hours.

Auburn U. M. Women Luncheon

Add 10 oz. cheese

LAYERED SALAD I

1 head lettuce, torn in small pieces
1 head cauliflower, chopped fine
1 small onion, chopped fine
1 lb. bacon, crumbled
Colby cheese

Layer the above in large bowl. Cover with shredded Colby cheese, being sure to cover all. Put 2 cups Miracle Whip on top, sealing completely. Sprinkle 1/2 cup sugar 1/2 c over Miracle Whip. Cover and refrigerate overnight. Mix just before serving.
1/4 c.

Auburn U. M. Women Luncheon

LAYERED SALAD II

1 head lettuce, torn in small pieces
1/2 c. chopped celery
1 pkg. peas, slightly blanched
1 small chopped onion
1 c. sliced water chestnuts

Layer the above in 9x13 inch pan. Mix 1 pint of mayonnaise, 2 tablespoons sugar and spread on top as frosting. Sprinkle with Parmesan cheese and cover and refrigerate overnight. Before serving, top with 4 grated hard-boiled eggs and 6 crumbled slices of bacon. Do not mix before serving.

Auburn U. M. Women Luncheon

LAYERED CHICKEN/TURKEY SALAD

- 1 head lettuce, in small pieces
- 4 hard-boiled eggs
- 1 green pepper, chopped
- 8 slices bacon, crumbled
- 1 c. chopped celery
- 1 (10 oz.) pkg. peas or fresh cauliflower
- 1 small onion, chopped
- 2-3 c. cut-up chicken or turkey

Layer in large bowl, spread on 2 cups mayonnaise, 2 tablespoons sugar and envelope of Hidden Valley salad dressing. Mix, top with grated Cheddar cheese. Cover and refrigerate 8-12 hours.

Auburn U. M. Women Luncheon

TACO SALAD

- 1 lb. ground beef
- 1 (16 oz.) can stewed tomatoes
- 1 pkg. taco seasoning mix
- 1 can kidney beans, drained
- 1 c. grated Cheddar cheese
- 1/2 c. chopped onion
- 1 1/4 c. chopped tomatoes (opt.)
- 1/4 c. chopped black olives (opt.)
- 1 avocado, chopped (opt.)
- 1 pkg. corn chips

Brown beef; add stewed tomatoes, taco seasoning, salt and beans; simmer 15 minutes, stirring frequently. While meat is simmering, chop vegetables, grate cheese and tear lettuce. At serving, toss vegetables and meat mixture together. Serve with corn chips.

Auburn U. M. Women Luncheon

RICE SALAD

- 1 1/2 c. raw rice
- 3/4 c. mayonnaise
- 1 tsp. salt
- 3/4 tsp. pepper
- 1 1/2 c. chopped celery
- 3/4 c. chopped fresh mushrooms
- 1/3 c. minced onion
- 1/4 tsp. rosemary
- 2 Tbsp. lemon juice
- 1 (10 oz.) pkg. frozen peas, cooked slightly, drained, chilled

Cook rice; drain and chill. Blend mayonnaise, salt, pepper, onion, rosemary, lemon juice. Add rest. Toss; chill. Serves 12.

Leslie Current

CAULI-BROCC SALAD

1 head cauliflower, chopped	1 pkg. frozen, chopped broccoli, thawed
1 small onion, chopped	

Mix all together.

Dressing:

1/3 c. mayonnaise	1/3 c. sugar
1/3 c. oil	1 tsp. salt
1/3 c. vinegar	

Mix well. Add to above just before serving.

Susan White

TACO SALAD

1 lb. hamburger, cooked and drained	1 small pkg. taco chips
1 pkg. taco mix	4 tomatoes, cut in wedges
1 small head lettuce, shredded	1 can kidney beans, drained
1 (1 lb.) pkg. shredded Cheddar cheese or taco cheese	1 pkg. Good Seasons Italian dressing mix
	1 onion, diced
	1 green pepper, diced

Add taco mix to hamburger and cool. Then add tomatoes, cheese, beans, onion and green pepper. Mix salad dressing according to envelope. Add lettuce. Put taco chips and dressing on at last minute before serving. Serves 12 or more.

Pat Sloffer

COTTAGE CHEESE SALAD

1 pt. cottage cheese	1 (3 oz.) box Jello (orange or your choice; use powder, do not mix with water)
1 (No. 303) can crushed pineapple, well drained	1 pt. Cool Whip
1 small can mandarin oranges, well drained	Chopped nuts, if desired

Mix well all ingredients and refrigerate. For more color, add cake coloring to match Jello. Add coloring to Cool Whip before mixing with other ingredients. (See next page for variation.)

For variety, use strawberries instead of mandarin oranges. If frozen berries are used, let thaw and drain well.

Imogene Mavis

FROZEN FRUIT SALAD

1 (16 oz.) can fruit cocktail
1 large (8 oz.) pkg. Philadelphia cream cheese

Drain juice and mix cream cheese. Add 3 tablespoons of Miracle Whip or to taste. Mix and put in ice cube tray and freeze. Serve frozen.

Imogene Mavis

SWEET SAUERKRAUT SALAD

1 can chopped sauerkraut, drained
1 green pepper or mango, chopped
1 onion, chopped
1 c. celery, chopped
1/4 c. water
1 c. sugar

Heat water and sugar until sugar melts and cool. Pour over above vegetables and refrigerate. Will keep a long time.

Mary Ann Kretz

HOT CHICKEN SALAD

2 c. cooked chicken (white meat)
1 c. celery, chopped
1 c. cooked rice
3/4 c. mayonnaise
1 tsp. onion
3 hard-boiled eggs
1 tsp. lemon juice
1 tsp. salt
1 can water chestnuts, drained and chopped
1 can cream of chicken soup

Mix in a large bowl and place in a 2-quart casserole. Melt 1/4 pound butter or oleo and brown. Mix in 1 cup crushed corn flakes (use large flakes and crush in cup, not the corn flakes crumbs). Top with sliced or slivered almonds (optional). Bake at 350° for 35 minutes or until bubbly all around.

Louella Mavis

CARROT AND ONION SALAD

Cook 2 pounds carrots (sliced thin) in salted water just until tender, but crisp. Drain.

1 green pepper, chopped
1 medium onion, sliced thin and separated

Mix in blender:

1 c. sugar
1 can tomato soup
1/2 c. vinegar
1/2 c. oil
1 tsp. prepared mustard
1 tsp. Worcestershire sauce
1/2 tsp. salt

Add to vegetables and let stand 24 hours in a covered container. Toss lightly when mixing. Keeps well.

Nona Cooper

PEA SALAD

2 cans peas, drained
3 hard-boiled eggs, chopped fine
1/2 c. celery
1 small onion, chopped fine
1/2 c. ground peanuts
1 small sweet pickle, cut fine
2 (heaping) Tbsp. Miracle Whip
Salt and pepper to taste

Vera Webb

RABBIT SALAD

1 c. grated carrots
1 c. chopped celery
1 c. chopped apples
1/2 c. raisins
Dash of salt
Mayonnaise to moisten (to taste)

Mix all ingredients; chill before serving. Serve on a bed of lettuce. Serves 6.

Jane Gibford

ASPARAGUS SALAD

1 1/2 c. cold water, divided
3/4 c. sugar
1/2 c. white vinegar
1/2 tsp. salt
2 1/2 env. unflavored gelatin
1/2 c. nuts, chopped
1 (15 1/2 oz.) can asparagus stems
1/4 c. pimentos, chopped
3/4 c. celery, chopped
1 tsp. onion, grated

Combine 1 cup water, sugar, vinegar and salt. Bring to a boil over medium heat. Dissolve gelatin in rest of cold water; add hot mixture to gelatin. Stir well; add the other mixture of vegetables. Place in 5-cup mold. Chill until firm.

Mrs. Hazel Renner

SPINACH SALAD

1 pkg. fresh spinach
1 can bean sprouts, drained or fresh bean sprouts
8 slices bacon, fried and crumbled
3 hard-boiled eggs, diced
1 c. water chestnuts, cut up

Dressing:

1 c. oil
3/4 c. sugar
1/3 c. catsup
1/4 c. vinegar
1 Tbsp. Worcestershire sauce
1 medium onion, grated

Bring to a boil for a few minutes, then cool. Pour dressing over other ingredients.

Sharon Zonker

LORI'S CONFETTI SLAW

1 large head cabbage
2-3 carrots
3 green peppers
1 medium onion
1 tsp. salt, garlic salt (opt.)
1/3 c. sugar
1 1/2 c. mayonnaise
1/4 c. sweet pickle relish
2 Tbsp. lemon juice
1/8 tsp. pepper

Grate the vegetables or chop in blender (with water), then drain. Mix remaining ingredients and stir into vegetables.

Viola Long

APRICOT JELLO SALAD

1 can large crushed pineapple, not drained	1/2 c. sugar

Heat to boiling; add 6 ounces apricot Jello, partially set then add 8 ounces cream cheese and 5 tablespoons milk which have been mixed together first. After you add this to pineapple and sugar, fold in large Cool Whip thoroughly, but gently. Put in well greased Jello mold.

Loraine Hartranft

CRANBERRY JELLO

1 1/2 c. sugar	2 c. ground cranberries

Mix and let stand. Then mix:

1 c. orange, ground up	1 c. chopped nuts
1 c. chopped celery	

Mix orange, celery and nuts and put into 1 large package of orange Jello and 2 cups boiling water. Combine with cranberry mixture and refrigerate until set.

Loraine Hartranft

FROZEN FRUIT SALAD

1/2 c. mayonnaise less 2 Tbsp.	2 c. peaches, drained and cut in pieces
1/2 pt. whipping cream	20 marshmallows, cut in pieces
1 1/2 c. crushed pineapple	1/4 c. maraschino cherries, chopped

Drain fruit and combine. Fold mayonnaise into cream, then add fruit and marshmallows. Freeze in trays. Serve on crisp lettuce, garnish with additional cherries and peach slices. Makes about 14 servings.

Loraine Hartranft

MARINATED VEGETABLES

1 (1 1/2 lb.) bunch broccoli
1 medium head cauliflower
2 carrots, scraped and sliced
4 large fresh mushrooms, sliced
1 (4 1/2 oz.) jar pimiento-stuffed olives, drained
1 (3.2 oz.) can ripe olives, drained
1 (8 oz.) bottle commercial Italian salad dressing

Trim off large leaves of broccoli. Remove tough ends of lower stalks and wash thoroughly. Cut into bite size pieces. Wash cauliflower, separate into flowerets, slicing large flowerets into bite-size pieces. Cook broccoli, cauliflower and carrots in boiling water 3 minutes. Plunge vegetables immediately into ice water. Drain well when cool. Combine cooked vegetables and the remaining ingredients, tossing gently. Cover and chill at least 3 hours before serving. Yields 12 servings.

Lydia Hipskind

BROCCOLI SALAD

2 bunches broccoli, chopped or diced
1/2 onion, chopped fine
1 green pepper, chopped fine
1 small jar pimentos
2 c. grated cheese (Cheddar)
1/2 c. sugar
1/2 tsp. salt
1 c. mayonnaise or salad dressing
1 c. sour cream

Mix well and serve.

Adair Shultz

APPLE-TUNA TOSS

1 head of lettuce
2 c. diced apples
1 can mandarin oranges
1 can tuna
1/3 c. chopped walnuts

Break lettuce into bite-size pieces. Then add to the above ingredients:

1/2 c. mayonnaise
1 tsp. lemon juice
2 tsp. soy sauce

Toss into the salad and serve.

Karen Strahm

COPPER PENNY CARROTS

2 lb. carrots, sliced
1 onion, cut into rings
1 green pepper, diced

Cook in salted water for 2-3 minutes only. Mix with:

1 can undiluted tomato soup
3/4 c. vinegar
1 c. sugar
1/2 c. oil
1 Tbsp. prepared mustard
1 Tbsp. Worcestershire sauce

Should be made the day before using for full flavor.

Carolyn Knott, Jean Jackson
Vivian McNabb

SWEET SOUR KRAUT

1 1/2 c. sugar
1 c. vinegar
1/2 c. oil

Pour over 1 can of drained sauerkraut and marinate overnight. Optional: You may add -

1 c. chopped celery
1/2 c. chopped onion
1/2 c. green pepper

Mix together with the above.

Donna Mitchener

SWEET 'N SOUR GREEN BEANS

1 lb. bacon
2/3 c. vinegar
6 Tbsp. sugar
4 eggs
1 c. water
1/2 tsp. salt
1 c. diced pimento
4 c. canned green beans

Cook bacon and drain; save 1/2 cup drippings. Beat eggs, vinegar, water, sugar and salt. Put the drippings in skillet and add egg mixture; cook until thickened. Heat and drain beans; put beans in baking dish and add egg mixture. Heat in oven or microwave until hot.

Sherry Littlejohn

MARINATED VEGETABLE BOWL

1 pkg. frozen peas
1 medium head cauliflower, sliced
1 medium onion, diced
1 lb. fresh mushrooms, washed and sliced, or 2 small cans (sliced and drained)

Put all vegetables in bowl and toss with the following dressing.

Dressing: Mix -

2/3 c. oil
1 1/4 tsp. salt
1/4 c. lemon juice
1 tsp. dry mustard

Chill 3 hours or overnight. One and 1/2 hours before serving, toss in 2 cups croutons and 1/2 cup bacon bits.

Ruth Warwick

RECIPE FOR MANY FRIENDS

Take 1/2 cup of friendship
Add 1 cup of thoughtfulness
Cream together with a pinch of
powdered tenderness,
Very lightly beaten in a bowl
of loyalty.
Add a cup of faith, of hope and
one of charity.

Be sure to add a spoonful each
of gaity that sings
And also the ability to laugh
at little things.
Moisten with the sudden tears of
heart-felt sympathy.
Bake in a good-natured pan, and
serve repeatedly.

FRUIT SALAD SUPREME

1 small box orange Jello
1 small box pineapple Jello
2 c. hot water
2 c. small marshmallows
1 (No. 2) can crushed pineapple, drained
1 (No. 2 1/2) can apricots, diced and drained

Dissolve Jello in hot water. Add 1 3/4 cups juice. Chill until slightly thickened and add fruit and marshmallows. Stir and let set.

Topping:

1/2 c. sugar
3 Tbsp. flour
1 egg, beaten
1 c. fruit juice (add water if necessary)
2 Tbsp. butter

Mix and cook until thickened; cool and add a 9-ounce tub of Cool Whip. Pour into 9x13 inch pan. Sprinkle with grated cheese.

Jo Holsinger

SANDY'S CAESAR SALAD

1 small clove garlic
1/3 c. oil
1 lb. romaine lettuce
Hot water
1 large egg (in shell)
1/4 c. Parmesan cheese
3/4 tsp. salt
1/4 tsp. pepper
3 Tbsp. lemon juice
2 tsp. Worcestershire sauce
1 c. croutons

Mix garlic and oil; let stand for several hours. Tear lettuce and chill just before serving. Pour hot water over egg and let stand 1 minute; rinse under cold water to stop cooking. Toss lettuce with garlic, oil, salt and pepper. Beat egg into middle of greens, sprinkle with lemon juice and Worcestershire sauce. Toss and add croutons and cheese. Toss lightly.

Sharon Zonker

SALAD DRESSING FOR APPLE SALAD

1/3 c. sugar
1/2 tsp. salt
1 egg
1/8 c. vinegar (fill to 1/2 c. with water)
2 tsp. flour

Boil until thick, stirring constantly.

Evana Brill

POPPY SEED DRESSING

1 1/2 c. white sugar
2 tsp. dry mustard
2 tsp. salt
2 tsp. Accent
2/3 c. vinegar
2 c. salad oil
3 Tbsp. poppy seeds

Beat first 5 ingredients. Slowly add salad oil and beat until thick. Then beat 5 minutes longer. Add poppy seeds and store in refrigerator. If it separates, beat again.

Gladys Michael

SALAD DRESSING

1 1/2 c. sugar
1 1/2 tsp. minced onion
1/2 tsp. garlic salt
1/2 c. catsup
1 1/2 tsp. celery seed
1 1/2 c. Crisco oil
1/2 c. vinegar

Mix well in blender and chill.

Flossie Cable

BUTTERMILK DRESSING

5 (heaping) Tbsp. salad dressing
5 Tbsp. vinegar
1 tsp. prepared mustard
1 tsp. salt
1 c. buttermilk
1 1/2 c. sugar

Blend in blender or mixer. Store in refrigerator. A very good sweet and sour taste.

Carolyn Knott

SALAD DRESSING

To be made in a blender or beat about 10 minutes in mixer:

1 c. salad oil (Mazola or Wesson)
1/2 c. catsup
1/2 c. vinegar
1/2 c. tomato soup
1/2 tsp. paprika
1 c. sugar
1 tsp. chopped onion
1 tsp. celery seed
1/2 tsp. black pepper
1 1/2 tsp. salt

Blend or mix well all of the preceding ingredients.

Variation: Add 1/2 cup Miracle Whip and 3/4 cup pickle relish before mixing.

Makes about 1 quart.

Marilynne Clem

MAYONNAISE

1 c. sugar
1 Tbsp. flour
1/2 tsp. salt
1 egg

Mix flour and salt into sugar. Add beaten egg, then add 1 cup vinegar and water (half vinegar, half water). Cook until thicken. Can be mixed with other dressing or thinned with cream.

Vivian McNabb

CALIFORNIA MARINADE

1/2 c. soy sauce
1/4 c. Worcestershire sauce
1/4 c. lemon juice
2 shakes coarse ground black pepper
3/4 to 1 tsp. garlic powder
2 (heaping) tsp. prepared mustard
1/2 c. salad oil

Stir above ingredients together well. Boil in water the pieces of 1 chicken for 1/2 hour. Remove from water and pour marinade over the chicken. Marinate in the refrigerator for 3-4 hours. Grill chicken for 20 minutes, turning once and basting several times.

Marilyn Johnson

CELERY SEED DRESSING

1/4 to 1/2 c. sugar
1 tsp. dry mustard
1 tsp. salt
1/4 to 1/2 c. vinegar
1 c. salad oil
1 small chopped onion
1 tsp. celery seed

Blend in a blender until onion is liquefied.

Donna Mitchener

SALAD DRESSING

1 egg, well beaten
2 Tbsp. French mustard
1 tsp. salt
1 Tbsp. flour
1/2 c. vinegar
1/2 c. water
1/2 c. sugar

Cook until thick, thin with cream or sour cream. For deviled eggs, do not thin. Keeps indefinitely in refrigerator.

Mae Newton

CARROT CASSEROLE

1 lb. carrots, sliced and cooked
1 can condensed mushroom soup
1 c. American cheese, cubed
2 Tbsp. green pepper, chopped
2 Tbsp. onion, chopped
2 hard cooked eggs, chopped
1/2 c. buttered bread crumbs

Combine all ingredients except crumbs. Place in casserole; top with crumbs. Bake for 30 minutes at 350°. Yields 8 servings.

Jane Gibford

RANCH STYLE LIMAS

2 (10 oz.) pkg. frozen lima beans
1 (1 lb. .23 oz.) can tomatoes
1/2 c. chopped onion
1/4 c. brown sugar
1 tsp. chili powder
1 piece of pork or 6 slices of bacon
1 tsp. salt
1/2 tsp. garlic powder
1/4 tsp. cayenne or dash of Tabasco sauce
1/8 tsp. pepper

Combine limas, tomatoes, onion, brown sugar, chili powder, garlic powder, cayenne, and pepper in bean pot or other heavy pot; mix well. Top with meat. Bake in moderate oven at 350° for about 3 hours.

Mary Welch

GREEN BEANS IN SOUR CREAM

1 1/2 lb. green beans, frozen
1 medium onion, sliced
1 tsp. salt
1 c. boiling water
2 Tbsp. flour
2/3 c. dairy sour cream
1 tsp. lemon juice
1 Tbsp. minced parsley or 1 tsp. dry parsley flakes
1/8 tsp. pepper

Cook green beans and onion with salt in boiling water until tender, about 20 minutes. Drain and reserve 1/2 cup liquid. Blend flour with sour cream, lemon juice and reserved liquid. Cook over low heat, stirring constantly until sauce thickens. Stir in parsley, 1/2 teaspoon salt and pepper; pour over beans and serve immediately.

Mrs. Christine Brand

GREEN BEAN CASSEROLE

Drain 3 cans French style green beans. Melt in a saucepan:

3 Tbsp. butter
2 Tbsp. flour

Add:

1/2 pt. sour cream
1/2 tsp. garlic salt
1 small box Velveeta cheese

Cook over low heat. Place beans in long pan; add sauce and bake in 350° oven for 30 minutes.

Ann Marie Thrasher

GREEN BEAN CASSEROLE

4 cans whole or cut string beans
1 c. chopped onion
1/4 c. butter
1 c. canned, chopped mushrooms or 1 small can
1 c. water chestnuts, sliced thin

Braise onion, mushrooms, and water chestnuts in butter in skillet. Mix together:

1 can mushroom soup
3/4 c. Cheddar cheese, sharp and grated
1 tsp. soya sauce
1/8 tsp. Tabasco sauce

Use a large, deep casserole; add 1 layer of beans, a layer of onion mix and a layer of sauce. Continue this method until all is used up. Bake for 1/2 hour at 350°, then cover with 1 can onions, crumbled. Return to oven until brown and bubbly.

Regena Souder

REQUEST GREEN BEANS

- 1 (1 lb.) can cut green beans
- 1 (3 1/2 oz.) can French fried onions
- 1 can condensed cream of mushroom soup
- 1 (3-4 oz.) can mushrooms
- 2 Tbsp. toasted almonds, sliced
- 1/2 c. grated Cheddar cheese

Put alternate layers of drained beans and onions in a casserole. Mix soup, mushrooms with the liquid and almonds; pour over beans and onions. Sprinkle cheese over top. Bake in a moderate oven at 375° for 30 minutes.

Fanny Boger

SCALLOPED CORN AND OYSTERS

- 2 slightly beaten eggs
- 1 (17 oz.) can cream-style corn
- 1 (10 oz.) can frozen condensed oyster stew, thawed or stew that is not frozen
- 1 c. crushed saltine crackers (20-22 crackers)
- 1/2 c. milk
- 1/4 c. finely chopped celery
- 1 Tbsp. chopped pimiento
- 1/4 tsp. salt
- Dash of pepper
- 2 Tbsp. butter or margarine, melted
- 1/2 c. crushed saltine crackers (10-11 crackers)

Combine eggs, corn, oyster stew, the 1 cup cracker crumbs, milk, celery, pimiento, salt and pepper. Turn into 8x8x2 inch baking dish. Cover and refrigerate till ready to bake. Just before baking, combine butter or margarine and the 1/2 cup cracker crumbs and sprinkle over corn mixture. Bake, uncovered, in 350° oven for 1 hour or till knife inserted comes out clean. Makes 6 servings.

Gladys Mavis

CORN PUDDING

2 Tbsp. flour
2 c. cream style corn
1 Tbsp. sugar
1 c. milk
1 tsp. salt
3 Tbsp. butter, melted
3 eggs, beaten

Mix flour and corn; add sugar, milk, salt and butter. Stir in eggs, pour into a 1-quart greased casserole. Place in pan of hot water and bake at 325° for about 1 1/2 hours or until firm.

Vivian McNabb

SUSAN THOMAS'S CORN PUDDING

2 Tbsp. flour
2 Tbsp. sugar
1 tsp. salt

Mix together and put in 2 cups cream corn. Add:

3/4 c. milk
2 eggs, beaten
2 Tbsp. melted butter

Mix well and bake at 400° for 30 minutes.

Ginger Post

CORN CASSEROLE

1 (8 1/2 oz.) pkg. corn muffin mix
1 can (2 c.) cream style corn
1 can (2 c.) whole kernel corn
1 pt. sour cream
1 stick margarine, melted
2 eggs
1/2 c. chopped onion
1/4 c. chopped green pepper (opt.)
1/4 c. pimento (opt.)
Salt and pepper to taste
2 Tbsp. sugar

Beat eggs. Add sugar, salt and pepper. Add sour cream, melted butter, and corn muffin mix. Stir in both cans of corn, onion, green pepper, and pimento; mix well.

Place in 9x13 inch greased baking dish. Bake in a 350° oven for 30-35 minutes.

Jan Barber

CORN SOUFFLE

2 Tbsp. butter	1 1/2 c. corn, fresh or canned, drained
2 Tbsp. flour	1/2 c. American cheese, grated
1 c. milk	1/2 tsp. salt
2 eggs, separated	
Dash of pepper	

Beat egg yolks; add corn; melt butter. Blend in flour and gradually add milk. Cook until thickened. To this add corn and egg yolk mixture, salt and pepper and grated cheese. Beat egg whites stiff; fold into corn mixture; pour into a greased baking dish and bake 40 minutes at 350°. Serves 6.

Janet McKean

SWEET POTATO BALLS

2 c. mashed sweet potatoes	1/8 tsp. salt
1 egg, beaten	1/4 c. butter or oleo, melted

Mix together, then take a large marshmallow and some of the mixture and form into a ball; roll in buttered corn flake crumbs. Bake on cookie sheet at 400° for 15-20 minutes.

Vivian McNabb

SWEET POTATO SOUFFLE

2 c. sweet potatoes, mashed	1/2 stick oleo, melted
2 eggs, beaten	1 c. milk
1 c. sugar	1/2 tsp. cinnamon
	1/2 tsp. nutmeg

Mix well together and bake at 375° for 45 minutes. Add topping below and bake 10 more minutes.

Topping:

1/2 c. chopped nuts	1/4 c. butter or oleo
1/2 c. brown sugar	

This is delicious. Serves 8.

Bessie Trout

CRUNCHY SWEET POTATOES

1 large can sweet potatoes, drained and mashed
1 c. sugar
1/2 tsp. salt
1/2 stick oleo, melted
1/2 c. milk
2 beaten eggs
1 tsp. vanilla

Mix above and pour into an 8x8 inch greased pan. Mix together until crumbly:

1/2 stick oleo
1 c. brown sugar
1/2 c. flour
1 c. nuts (chopped)

Sprinkle on above. Bake at 350° for 35 minutes. Place under broiler after baking for crunchier topping.

Carolyn Hart

TATER TOT CASSEROLE

1 lb. ground beef, browned and drained
1 onion, browned with meat
1 can cream of celery soup
1 can Cheddar cheese soup
1 small box tater tots

Place meat in baking dish, then celery soup, Cheddar cheese, then place tater tots on top. Bake 1 hour at 350°.

Susan White

GOURMET POTATOES

6 medium potatoes
1-2 c. shredded Cheddar cheese
1/4 c. oleo
1 tsp. salt
1 1/2 c. sour cream (room temperature)
1/3 c. green onion
1/4 tsp. pepper
2 Tbsp. butter

Cook potatoes in skin; cool; peel and shred coarsely. In a pan on low heat, combine cheese and oleo. Stir until melted, blend in sour cream, onion, salt and pepper. Fold in potatoes, put in greased 2-quart casserole. Bake for 25 minutes in moderate oven at 350°.

Linda Baughman

MASHED POTATO CASSEROLE

8-10 medium potatoes
3 oz. cream cheese
1 stick margarine
1 c. sour cream
Salt and pepper to taste

Cook and mash potatoes. Add rest of ingredients. Place in casserole. Bake at 325° for 30 minutes or until brown. This can be made a day ahead, refrigerated, and baked when needed. This can also be frozen. Allow to thaw before baking.

Jan Barber

COTTAGE POTATOES

1 large pkg. Ore-Ida hash browns
1 (16 oz.) container sour cream (room temperature)
1 can cream of chicken soup
1/2 stick margarine, melted
1 pkg. shredded Cheddar cheese (red wrapper)

Place hash browns in glass baking dish. Mix sour cream, soup and margarine together and pour over potatoes. Add cheese and bake at 350° for 1 1/2 hours.

Martha Johnson

CURRIED POTATOES AND VEGETABLES

1/2 c. honey
1/4 c. prepared mustard
1/4 c. oleo
2 Tbsp. chopped onion
2 Tbsp. water
1 clove garlic, minced
2 tsp. curry powder
1 tsp. salt
1/4 tsp. crushed red pepper
1/4 tsp. ginger
8 new potatoes
6 carrots, sliced
2 sliced apples
Duckling, chicken or goose (cooking times below)

Combine everything except vegetables and bring to boil; set aside. Meanwhile, cook poultry at 375°. Cook potatoes and carrots in salted water for approximately 25 minutes. Drain. Discard fat from poultry and add vegetables and apple. Spoon honey mixture over meat and vegetables. Roast 20 minutes. Continue basting with sauce.

Cooking Times: Duckling, 1 3/4 to 2 1/4 hours; chicken, 1 1/4 to 1 1/2 hours; goose, 2 1/4 to 2 3/4 hours.

Alaina King

CLUB STYLE ESCALLOPED POTATOES

2 pkg. frozen hash brown potatoes, thawed	1 Tbsp. flour
2 c. half & half	1/2 tsp. salt
1/2 c. milk	1/4 tsp. pepper

Pour half & half over potatoes in buttered baking dish. Mix flour and milk, salt and pepper together; heat together to make a sauce. Pour over potatoes; cover with buttered bread crumbs. Bake at 350° for 30 minutes.

Ruth Warwick

RED CABBAGE

1 large head red cabbage	3/4 c. vinegar
3 sliced sour apples	Salt and pepper
4 Tbsp. brown sugar	6 Tbsp. oleo
1/2 tsp. cinnamon	

Shred cabbage, cook in 1/2 cup of water with the apples, salt and pepper to taste. Cover and cook slowly for 1 hour. Add oleo, vinegar, sugar and the cinnamon. Cook 1/2 hour longer.

Tina VanStraten

NOODLE AND CABBAGE CRISP

1 (8 oz.) pkg. noodles	1 small jar chopped pimento
1 1/2 lb. shredded cabbage	1 small can water chestnuts, thinly sliced
1/2 c. butter	1/2 tsp. salt
1 c. sour cream	1/8 tsp. pepper
1 c. cottage cheese	

Cook noodles about 10 minutes, the last 5 minutes of which add the shredded cabbage. Drain well. Stir in butter, sour cream, cottage cheese, salt, pepper, pimento and chestnuts. Place in greased casserole and cover with shredded sharp cheese. Beat 2 eggs well and dribble over cheese. Bake 30 minutes at 350°. May be made day before and placed in refrigerator until ready to bake. Diced ham or poultry may be used to make a more complete casserole for a luncheon dish. Serve with ham or pork chops.

Martha Johnson

CABBAGE CASSEROLE

1 small head cabbage
1 small onion
1 stalk celery
Salt

Cook 8 minutes. Mix together:

4 Tbsp. butter
2 eggs, beaten
2 c. bread crumbs

Bake at 350° for 15 minutes. Cheese may be added.

Florence Bassett

BAKED CABBAGE

Cut 1 medium head of cabbage into wedges and cook about 12 minutes or until just tender in salted water. Drain. Put wedges in 13x9x2 inch pan. Then mix:

4 Tbsp. oleo
1/4 c. onion, finely chopped
1/2 c. green pepper, finely chopped

Cook this until tender, Then add:

1/4 c. flour
1/8 tsp. pepper
1/2 tsp. salt
2 c. milk (added all at once)

Cook until it thickens and bubbles. Pour over cabbage. Bake at 375° for 20 minutes. Mix:

1/3 c. mayonnaise or salad dressing
3/4 oz. shredded natural Cheddar cheese

Spoon over wedges; bake at 375° for 5 minutes longer.

Margaret Davis

CABBAGE CASSEROLE

1 small head cabbage
1 can celery soup
1 c. cheese
1/2 c. milk

Chop up cabbage; cook a few minutes and drain. Heat soup, cheese and milk until cheese melts and pour over drained cabbage. Cover with cracker crumbs and bake for 30 minutes at 350°.

Mary Ann Kretz

SPINACH SOUFFLE

2 pkg. frozen, chopped spinach
1 stick margarine
1 large pkg. Philadelphia cream cheese

Prepare spinach as directed on package. Melt butter and cream cheese together. Drain spinach. Combine ingredients. Sprinkle crushed croutons or dried bread crumbs on top. Place in greased dish and bake at 350°. Serves 4 or 5.

Norma Workman

ASPARAGUS CASSEROLE

Skin and bone 2 whole chicken breasts. Cut meat into 2x4 inch pieces. Sprinkle with:

1 1/2 tsp. MSG
1/4 tsp. pepper

Saute chicken in 1/2 cup oil, about 6 minutes (until it loses its transparency); drain. Cook two 10-ounce packages of frozen asparagus. Put into a 9x9 inch pan. Place chicken over asparagus. Add:

1 can chicken soup
1 tsp. lemon juice
1/2 c. mayonnaise
1/2 tsp. curry powder

Cover with 1 cup shredded cheese. Cover with aluminum foil. Bake at 375° for 30 minutes.

Nona Cooper

ASPARAGUS CASSEROLE

3/4 c. bread crumbs
1 (No. 2) can asparagus
1 can mushroom soup
1/2 c. margarine, melted
3 hard cooked eggs, chopped
1 Tbsp. flour
1 c. cubed Velveeta cheese

Put 1/2 cup bread crumbs in greased casserole. Add a layer of asparagus. Dilute soup with juice from asparagus. Pour over casserole, add a layer of cheese and eggs. Top with remaining bread crumbs. Bake at 350° for 40 minutes. Serves 8.

Ruth Habig

ASPARAGUS CASSEROLE

1 Tbsp. melted butter
1 Tbsp. flour
1 c. milk
Salt and pepper to taste
1 c. grated sharp cheese
1 (No. 303) can green asparagus tips
4 hard-boiled eggs, sliced
1/2 c. corn flake crumbs
2 Tbsp. butter

Make a white sauce of butter, flour and milk; add salt and pepper. When thick, add cheese and continue to cook till well blended. Place asparagus on bottom of greased casserole. Add sliced eggs, reserving some for top, and cover with cheese sauce. Place remaining eggs on top, cover with crumbs, dot with butter and sprinkle with paprika. Bake at 250° for 30 minutes or until well heated.

Glenda Shull

ASPARAGUS CASSEROLE

1 can asparagus pieces
3 hard-boiled eggs, cut up
1 c. Velveeta cheese, cubed
1 can mushroom soup
3/4 c. bread crumbs

Drain asparagus, saving small amount to dilute soup. Combine all ingredients and bake 1/2 hour or so in moderate oven.

Dorothy Bisel

ZUCCHINI CASSEROLE

1 lb. zucchini, sliced in 1/4 inch slices
2 c. celery, diced

Parboil for 2-3 minutes. Drain. Add:

1 can mushroom soup
1 Tbsp. minced onion
1 stick oleo, melted
1/3 to 1/4 lb. Ritz crackers, crushed

Mix all together and bake at 350° for 30-45 minutes.

Carolyn Knott

ZUCCHINI QUICHE

4 c. zucchini, quartered and sliced thin
1 c. Bisquick
1/2 c. Parmesan cheese
1/2 c. vegetable oil
1 medium onion, chopped
1/8 tsp. oregano
4 medium eggs
1 tsp. parsley, if desired
4 strips bacon, fried and drained (break into pieces)
1/4 tsp. salt
1/8 tsp. pepper

Mix well and pour into greased 10-inch pie plate. Bake at 350° for 35-40 minutes or until crisp and golden.

Imogene Mavis

ZUCCHINI CASSEROLE

2 1/2 c. diced zucchini
1 can mushrooms, drained (4 oz., cut in pieces, if desired)
1 medium onion, diced
1/2 c. hot water (dissolve 3 chicken bouillon cubes in this)

Combine all ingredients in skillet. Cook until tender but not soft. Mix together:

2/3 c. margarine, melted
2 c. cracker crumbs
2 eggs, beaten
1 c. grated Velveeta cheese
Salt and pepper to taste

Combine with zucchini mixture and bake 1 hour at 325°. Use 2-quart casserole.

Mrs. Christine Brand

ZUCCHINI CASSEROLE

Wash 1 1/2 pounds zucchini. Cut in slices and cook in salt water about 15 minutes. Cool and place in buttered casserole. Beat together:

4 eggs
1/2 c. milk
1/2 lb. cheese (Cheddar), cut in pieces
1 tsp. salt
2 tsp. baking powder
3 Tbsp. flour

Pour over squash and cover with bread crumbs and dot with butter. A beautiful dish when you add a few chopped tomatoes, 1 mango (cut up) and onion before pouring topping on. Bake at 350° for 1 hour. Delicious and so pretty.

Sondra Franks

ZUCCHINI CASSEROLE

4 c. zucchini, cooked until almost done
1/2 lb. Velveeta cheese
1 1/2 lb. hamburger browned with 1 onion and salt to taste

Layer zucchini, hamburger and cheese in casserole. Cover with can of mushroom soup. Bake 45 minutes at 350°.

Gladys Mavis

BROCCOLI-RICE CASSEROLE

1 stick oleo
1 medium onion, minced
2 stalks celery, diced

Brown the above in skillet, then stir in:

1 can cream of mushroom soup
1 can water
8 oz. Cheez Whiz
2 tsp. salt

In a 9x13 inch greased baking dish, pour 1 large bag frozen broccoli pieces. Put 2 1/4 cups Minute rice over it, then pour cooked mixture over all. Bake at 350° for 30 minutes, uncovered. Can be used in place of potato dish.

Bessie Trout

BROCCOLI CASSEROLE

1 onion, chopped and sauteed in 1/2 stick butter
1 pkg. frozen broccoli
1 can mushroom soup
1 (8 oz.) jar Cheez Whiz
1 1/2 c. cooked rice

Mix together and put in casserole. Bake at 350° until browned, about 1 hour.

Kay Donaldson

BROCCOLI AND EGGS AU GRATIN

1 bunch broccoli or
  2 (10 oz.) pkg. frozen
  broccoli stalks, cooked
  and drained
4 hard cooked eggs,
  quartered lengthwise
1/4 c. butter
1/4 c. flour
1 1/2 tsp. salt
2 c. milk
1/2 tsp. Worcestershire sauce
1 c. shredded cheese
2 Tbsp. butter
1/4 c. fine bread crumbs

Arrange broccoli in rows in buttered shallow baking dish. Top with rows of egg quarters. Melt butter in saucepan over low heat; blend in flour and salt; add milk, stirring until sauce is smooth and thickened. Add Worcestershire sauce and cheese, stirring until cheese is melted. Pour sauce over eggs and broccoli. Melt 2 tablespoons butter in frypan; add bread crumbs and brown lightly. Sprinkle crumbs over sauce. Bake in 350° oven for 20-25 minutes. Yields 6 servings.

Jane Gibford

BROCCOLI-LIMA BEAN CASSEROLE

1 (10 oz.) pkg. frozen
  broccoli
1 (10 oz.) pkg. frozen
  baby limas
1 env. dry onion soup
1 can water chestnuts, sliced
1 can cream of mushroom soup
1 c. sour cream

Cook broccoli and baby limas until crisp done. Drain and stir in all ingredients. Bake in 8x12 inch baking dish.

Melt 1 stick of oleo in skillet and stir in 3 cups of Rice Krispies. Heat until brown. Pile lightly over ingredients. Cover lightly with foil. Leave a couple corners open so it does not steam and get soggy. Bake at 350° for about 30 minutes or until bubbles. Serves 12.

Imogene Mavis

BROCCOLI BAKE

3 small boxes chopped
  broccoli, cooked
1 can cream of mushroom
  soup
1 stick oleo, melted
1 c. hot water
1/2 pkg. Pepperidge Farm
  dressing
1 beaten egg
1 (8 oz.) pkg. shredded
  Cheddar cheese

Put broccoli in bottom of 9x13 inch pan. Mix water, oleo, egg and stuffing and put over broccoli. Dab soup on next and spread cheese on top. Bake at 350° for 30-35 minutes.

Karen Atkinson

BROCCOLI PUFF

2 (10 oz.) pkg. frozen, chopped broccoli	2 eggs
1 c. Bisquick baking mix	1/2 tsp. salt
1 c. milk	1 c. shredded Cheddar cheese (about 4 oz.)

Heat oven to 325°. Butter a 5 1/2 cup souffle dish or 1 1/2 quart casserole. Cook broccoli as directed on package; drain. Beat Bisquick, milk, eggs, and salt with hand beater until smooth. Stir in broccoli and cheese. Pour into dish. Bake until knife inserted halfway between center and edge comes out clean, about 1 hour. Serve immediately.

Corn Puff: Substitute two 10-ounce packages frozen corn for broccoli.

Spinach Puff: Substitute two 10-ounce packages frozen spinach for the broccoli.

Barb Kessler

CADILLAC BEANS

3 lb. precooked Great Northern beans	2 c. minced onions
1 lb. brown sugar	1/2 lb. bacon
	1 tsp. ginger

Mix together and bake at 300° for 2 hours. If you use dry beans, use 2 pounds and add 1 pound bacon.

Virginia Yates

BROCCOLI CASSEROLE

1/4 c. chopped onion	4 Tbsp. butter or oleo

Cook in skillet. Add 2 tablespoons flour and 1/3 cup water and make white sauce. Add one 1 1/8 ounce jar Cheez Whiz or 1 cup Velveeta cheese to white sauce. Cook 2 packages frozen, chopped broccoli (or fresh) until tender and drain. Fold in white sauce. Fold in 3 well-beaten eggs last;

put cracker crumbs or buttered bread crumbs on top. Bake 40 minutes at 350°.

Imogene Mavis

BARBECUE BEAN BAKE

1 lb. ground beef (chuck or round)
1 lb. bacon, chopped
1 onion, chopped
1/2 c. ketchup
1/2 c. barbecue sauce
1 tsp. salt
4 Tbsp. prepared mustard
4 Tbsp. molasses
1 tsp. chili powder
3/4 tsp. pepper
2 (16 oz.) cans red kidney beans
2 (16 oz.) cans pork and beans
2 (16 oz.) cans butter beans

Brown ground beef, bacon and onion. Drain excess fat. Combine and add all other ingredients except beans; stir well. Add beans and combine thoroughly. Bake for 1 hour at 350°. Makes 20-24 servings.

Adair Shultz

CROCK POT BEANS

2 (1 lb.) cans pork and beans
1 can kidney beans
1 lb. hamburger, browned
1 pkg. onion soup
1/2 c. water
1 c. ketchup
1/4 c. vinegar
1 1/2 c. brown sugar

Mix all together and cook for 2 hours on high.

Joyce Durst

BAKED BEANS

2 (No. 2 1/2) cans of pork and beans
1 green or small onion, chopped
1 large green pepper
2 Tbsp. mustard
4 Tbsp. brown sugar
2 Tbsp. dark Karo
4 shakes ketchup
Salt and pepper
Bacon (on top)

Mix thoroughly and put in casserole. Bake at 350° for 1 1/2 hours.

Karen Atkinson

RICE CHANTILLY

3 c. cooked rice
1/2 c. sour cream
1 tsp. salt
Dash of ground red pepper
1 c. grated Cheddar cheese, divided

Combine rice, sour cream, salt, pepper and 1/2 cup cheese. Spoon into buttered, shallow 1-quart baking dish. Top with remaining cheese. Bake at 350° for 20 minutes. Makes 4 servings. Good with steak.

Jean Jackson

RICE CASSEROLE

1 lb. hamburger
1 1/2 c. diced celery
1 c. diced or grated carrots
1 onion, diced
1 c. uncooked rice
1 c. cream of mushroom soup
Pepper and salt

Fry hamburger; cook together until done the celery, carrots and onion. Cook rice until done and drain. Mix all together; add soup and seasonings to taste; put buttered bread crumbs on top. Bake 60 minutes at 300°.

Mrs. Floyd Petty

SPINACH BALLS

2 (10 oz.) pkg. frozen spinach, drained and squeezed dry (do not cook)
3 c. Pepperidge Farm herb stuffing
1 c. grated Parmesan cheese
4 large eggs
3/4 c. soft butter or margarine

Mix all ingredients together and form into balls the size of walnuts. Freeze on cookie sheet. Bake (while frozen) at 350° for 10-12 minutes, or microwave on medium heat for 3-6 minutes.

Sherry Littlejohn

Creamy split pea soup

- 1 lb. dried split peas
- 6 cups water
- 1 ham shank with meat (about 2 lbs.)
- 1½ cups chopped onion
- 1 bay leaf
- ¼ teaspoon pepper
- 3 cups milk
- Salt to taste

Wash peas; drain. Combine peas, water, ham shank, onion, bay leaf and pepper in a 4-quart Dutch oven. Heat to boiling; cover and reduce heat. Simmer 2 to 2½ hours or until peas are tender and meat falls off bone. Remove bone from broth; cut meat from bone into bite-size pieces. Return meat to broth. Gradually stir in milk. Heat to serving temperature. Salt to taste. Makes 10 cups.

Wichita Beacon/3-20-80

VEGETABLE BARLEY SOUP

- ¾ cup barley
- 3 cups water
- 4 tablespoons butter
- 2 onions, chopped
- 2 celery stalks, sliced
- 3 carrots, sliced
- 8 ounces fresh mushrooms, sliced
- 2 quarts chicken broth
- 1 teaspoon thyme
- 1 tablespoon Worcestershire sauce
- Herb salt and pepper to taste
- 2 cups cooked chicken, diced (optional)
- ½ cup parsley
- Sour cream
- Sliced scallions

Place barley and water in a sauce pan. Simmer, covered, for 1 hour. In a large kettle, saute onions in butter until soft. Add celery, carrots and mushrooms and saute for 5 minutes longer. Add chicken broth, thyme, Worcestershire, herb salt and pepper. Cover and simmer for 30 minutes. Add chicken, if desired, and cook until heated through. Stir in parsley and correct seasonings. Ladle into large soup bowls and garnish each serving with a spoonful of sour cream and a sprinkling of chopped scallions. Serves 6.

Main Dishes

MEAT ROASTING GUIDE

Cut	Weight in Pounds	Approx. Time (Hours) (325° oven)	Internal Temperature
BEEF			
Standing Rib Roast[1] (10-inch ribs)	4	1¾	140° (rare)
[1] If using shorter cut (8-inch) ribs, allow 30 min. longer		2	160° (medium)
		2½	170° (well done)
	8	2½	140° (rare)
		3	160° (medium)
		4½	170° (well done)
Rolled Ribs	4	2	140° (rare)
		2½	160° (medium)
		3	170° (well done)
	6	3	140° (rare)
		3¼	160° (medium)
		4	170° (well done)
Rolled rump[2]	5	2¼	140° (rare)
		3	160° (medium)
		3¼	170° (well done)
Sirloin tip[2]	3	1½	140° (rare)
[2] Roast only if high quality. Otherwise, braise.		2	160° (medium)
		2¼	170° (well done)
LAMB			
Leg	6	3	175° (medium)
		3½	180° (well done)
	8	4	175° (medium)
		4½	180° (well done)
VEAL			
Leg (piece)	5	2½ to 3	170° (well done)
Shoulder	6	3½	170° (well done)
Rolled Shoulder	3 to 5	3 to 3½	170° (well done)

POULTRY ROASTING GUIDE

Type of Poultry	Ready-To-Cook Weight	Oven Temperature	Approx. Total Roasting Time
TURKEY	6 to 8 lbs.	325°	2½ to 3 hrs.
	8 to 12 lbs.	325°	3 to 3½ hrs.
	12 to 16 lbs.	325°	3½ to 4 hrs.
	16 to 20 lbs.	325°	4 to 4½ hrs.
	20 to 24 lbs.	300°	5 to 6 hrs.
CHICKEN (Unstuffed)	2 to 2½ lbs.	400°	1 to 1½ hrs.
	2½ to 4 lbs.	400°	1½ to 2½ hrs.
	4 to 8 lbs.	325°	3 to 5 hrs.
DUCK (Unstuffed)	3 to 5 lbs.	325°	2½ to 3 hrs.

NOTE: Small chickens are roasted at 400° so that they brown well in the short cooking time. They may also be done at 325° but will take longer and will not be as brown. Increase cooking time 15 to 20 minutes for stuffed chicken and duck.

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SAUSAGE EGG CASSEROLE

6 eggs
2 c. milk
6 slices white bread, cubed (no crust)
1 green pepper
1 lb. sausage
1 (4 oz.) can sliced mushrooms
1 tsp. dry mustard
1 tsp. salt
1 c. shredded mild Cheddar cheese

Brown sausage and drain well. Beat eggs; add milk, salt and dry mustard. Stir in bread cubes, mushrooms, green pepper, sausage and cheese. Grease 13x9 inch or 8x12 inch baking dish; pour mixture into dish and refrigerate overnight. Bake at 350° for 45 minutes or until puffed and brown.

Debra Shultz

SAUSAGE AND EGG CASSEROLE

4 hard cooked eggs
4 Tbsp. butter or margarine, melted
1/4 c. sifted all-purpose flour
1/2 tsp. salt
Dash of pepper
2 c. milk
1 lb. bulk pork sausage, cooked and drained
1 (1 lb.) can (2 c.) whole kernel corn, drained
1 c. soft bread crumbs (1 1/2 slices)

Slice 2 of the eggs into 1 1/2 quart casserole. In saucepan, blend butter or margarine, flour, salt and pepper. Add milk all at once. Cook, stirring constantly, till mixture is boiling and thickened. Stir in sausage and corn. Pour over sliced eggs. Slice remaining 2 eggs; arrange over top of sausage mixture. Sprinkle with bread crumbs. Bake in moderate oven at 375° for 20-25 minutes or until heated through. Serves 6.

Gladys Mavis

BREAKFAST CASSEROLE

Grease a 9x13 inch baking dish. Layer the following ingredients in this order:

- 1 lb. cooked and drained sausage
- 8 slices bread (cubed)
- 2 c. shredded Cheddar cheese

Mix together:

- 4 eggs
- 3 c. milk
- 3/4 tsp. dry mustard
- 1 can cream of onion or mushroom soup

Pour this over layered mixture. Let stand overnight. Bake at 300° for 1 1/2 hours.

Marilyn Minard

EGG BAKE

Butter both sides of 6 pieces bread; put in 9x13 inch pan. Beat 6 eggs with 1/2 cup milk. Top with shaved ham and shredded Cheddar cheese (6-12 ounces). Cover with foil. Refrigerate overnight. Bake at 350° for 1/2 hour.

Linda Baughman

BRUNCH CASSEROLE

- 1 lb. bulk pork sausage
- 1 (8 oz.) can refrigerated crescent dinner rolls
- 2 c. (8 oz.) shredded Mozzarella cheese
- 4 eggs, beaten
- 3/4 c. milk
- 1/4 tsp. salt
- 1/8 tsp. pepper

Crumble sausage in a medium skillet; cook over medium heat until brown, stirring occasionally. Drain well. Line bottom of buttered 13x9x2 inch baking dish with crescent rolls, firmly pressing perforations to seal. Sprinkle with sausage and cheese.

Combine remaining ingredients; heat well and pour over sausage. Bake at 425° for 15 minutes or until set. Let stand 5 minutes. Cut into squares and serve immediately. Yields 6-8 servings.

Lydia Hipskind

BAKED BREAKFAST

6 eggs
1 tsp. dry mustard
8 slices bread
1 tsp. salt
2 c. milk
1/2 lb. grated cheese
1/2 lb. sliced ham

Beat eggs. Add mustard, salt and milk. Cube bread and add with cheese and ham to mixture. Sprinkle with cheese. Put in greased 9x13 inch pan. Cover and refrigerate overnight. Bake at 350° for about 1 hour. You can use sausage also. Cook sausage, drain well on paper towel. Very good. Serve with muffins and fresh fruit. A very good dish for a brunch.

Virginia Yates

OVERNIGHT FRENCH BREAD BREAKFAST

1 (10 oz.) pkg. long, thin French bread without seeds
8 large eggs
3 c. milk
4 tsp. sugar
3/4 tsp. salt
1 Tbsp. vanilla
1 Tbsp. butter or oleo, cut into pieces

Grease 9x13 inch pan. Cut bread into 1-inch thick pieces, arrange in bottom of pan. Beat eggs, sugar, milk, salt and vanilla. Pour over bread in pan. Cover with foil and refrigerate 4-36 hours. To bake, uncover, dot with butter and bake at 350° for 45-50 minutes. Remove and let set 5 minutes. Serve with syrup or fruit.

Carolyn Hart

CHICKEN - RICE CASSEROLE

1 c. rice (uncooked)
1/2 c. flour
1 tsp. salt
1/2 c. butter or oleo, melted
3 c. chicken stock
1 c. sliced mushrooms
1 c. frozen green peas
3 c. cubed, cooked chicken
3/4 c. slivered almonds

Cook rice. Stir flour and salt into oleo or butter; stir in chicken stock. Cook until thickened, stirring constantly. Alternate layers of cooked rice, mushrooms, peas, chicken and sauce. Use greased 2 1/2 quart casserole. Top with almonds. Bake at 350° for 30 minutes.

Gladys Mavis

CHICKEN CASSEROLE

14 oz. cooked, boned, and diced chicken
1/2 lb. cheese, cut fine
8 oz. elbow macaroni, uncooked
4 hard-boiled eggs, cut up
1 pt. milk
2 cans condensed mushroom soup
1 small onion, cut fine

Mix ingredients well; place in 9x13 inch casserole and let stand in refrigerator overnight. Take out 1 hour before putting in oven. Bake 1 hour at 350°. Serves about 10 people.

Jane Gibford

RICE CASSEROLE

4 cans beef consomme
2 green peppers, chopped
2 large onions, chopped
4 (4 oz.) cans mushroom pieces
2 c. regular long-cooking rice
2 sticks oleo

Heat consomme and oleo until melted. Add remaining ingredients. Pour into a 9x13 inch pan. Bake 1 hour at 325°. If you like rice, you will like this one.

Virginia Yates

CHIX CASSEROLE

Cook 1 chicken or 4 breasts and dice. Sprinkle onion and garlic powder over above. Add the following mix:

1 c. sour cream
1 can cream of chicken soup
3/4 c. Hellmann's mayonnaise

Top with 2/3 cup Cheddar cheese (more if desired) and 3/4 cup buttered bread crumbs. Bake in 9x12 inch dish at 350° for 1 hour.

Kay Donaldson

CHICKEN CASSEROLE

2-3 c. chicken, broken up
1 (6 oz.) box wild rice
2 Tbsp. onion, diced
1 celery stalk, cut up
1 c. water
1 can cream of mushroom soup

1 can cream of chicken soup	1 tsp. Worcestershire sauce
1 can cream of celery soup	1 (4 oz.) can mushrooms
1 can water chestnuts	

Mix all together and bake at 375° for 1 hour.

Shirley Thrasher

CHICKEN DIVAN

4 chicken breasts	2 Tbsp. Hellmann's mayonnaise
2 pkg. frozen broccoli	1/2 tsp. curry powder
1 can Campbell's condensed cream of chicken soup	Juice of 1 lemon

Boil chicken breasts in salted water until tender; remove bones. Lay in a pan with broccoli that has been cooked according to package directions.

To make sauce, mix together cream of chicken soup, mayonnaise, curry powder, and lemon juice. Pour sauce over chicken and broccoli. If desired, put buttered crumbs on top of sauce and sprinkle with chopped parsley. Bake 1 hour in 350° oven.

Louise Schock

CHICKEN CASSEROLE

Place 4 large chicken breasts in heavy pan. Cover with water and simmer until done. Remove skin and bone and cut chicken into bite size. Place in casserole. Mix 2 cans Campbell's cream of chicken soup with 1 cup dairy sour cream. Pour over chicken. Melt 1 1/2 sticks margarine. Crush 2/3 box (large) Ritz crackers; put crumbs in melted margarine. Place buttered crumbs on top of casserole. Bake at 350° for about 15 minutes.

Jean Jackson

CHICKEN SIMPLICITY

1 fryer chicken, cut up in serving pieces	1 can cream of chicken soup or mushroom soup
1/2 pkg. dry onion soup	1 soup can of water
1 c. regular rice, uncooked	

CHICKEN KING BAKE

2 (No. 5) cans College Inn chicken
1 lb. medium noodles, cooked
1 can Cheddar cheese soup, undiluted
2 cans cream of mushroom soup, undiluted
1/2 c. chopped pimento
Grated cheese for garnish
Paprika

Cook noodles; drain. Place chicken and noodles in buttered baking dish; add soups and pimento. Sprinkle with grated cheese and paprika. Bake 30-35 minutes in 375° oven. Serves 15-16.

Ruth Warwick

CHICKEN-BROCCOLI CASSEROLE

1 whole chicken (or equal parts), cooked
2 pkg. cooked broccoli pieces (slightly undercooked)

Mix in saucepan:
2 cans creamy chicken mushroom, cream of onion, or 1 of each
1 c. mayonnaise
1 c. milk
1 Tbsp. lemon juice

Cook until creamy. Spread in a 9x13 inch pan in this order: Chicken, drained broccoli, cooked sauce, 1 package shredded cheese, and 4 slices buttered toast crumbs. Bake at 350° for 30 minutes.

Marilyn Minard

CHICKEN SHAKE AND BAKE

3 c. Wondra flour
1 tsp. red pepper
2 tsp. chili powder
2 Tbsp. onion powder
1 tsp. garlic powder
2 Tbsp. black pepper
1 Tbsp. salt
1 Tbsp. Accent
1 tsp. sage
2 big bottles Season-All
1 Tbsp. meat tenderizer

Mix all ingredients together in large container. Put 1 cup of mix in plastic bag and shake chicken pieces; put on cookie sheet. Bake at 350° for 1/2 hour and turn, bake another 1/2 hour. One cup of mix will do 1 chicken.

Flossie Cable

BAKED CHICKEN

1 chicken, cooked and picked from bones
1 c. celery, chopped
1/2 loaf bread, slightly toasted
9 hard-boiled eggs

Make a gravy of the chicken broth and mix gravy, celery, bread and chicken. Put a layer in greased baking dish. Then a layer of hard-boiled eggs, cut up. Continue until all chicken and eggs are used. Cover top with a layer of buttered bread crumbs. Bake at 350° for 35 minutes.

This is good with leftover turkey instead of chicken.

Anna Mae Rediger

TURKEY CHOW MEIN

1/4 c. chopped onion
2 Tbsp. butter
1 (4 oz.) can mushrooms, drained (reserve liquid)

In large skillet, cook and stir until onion is tender. Add enough water to mushroom liquid to equal 1 1/2 cups. Stir into the above and add:

2 c. diagonally sliced celery
3 Tbsp. soy sauce
1/2 tsp. salt
1 c. (16 oz.) bean sprouts, drained
1 Tbsp. sugar

Heat to boiling, reduce heat and simmer uncovered for 15 minutes. Blend 2 tablespoons cornstarch and 3 tablespoons water; stir into vegetable mixture. Cool until mixture thickens and boils. Boil and stir for 1 minute. Stir in 1 1/2 cups turkey. Heat through. Serve on chow mein noodles. Serves 4-5.

Barb Chaille

CHICKEN CREPE ALMONDINE

Crepes:

3 eggs, beaten
1/2 tsp. salt
2/3 c. flour
1 c. milk

Combine; beat until smooth. Let stand 30 minutes. For each crepe, pour 1/4 cup batter into hot, lightly greased skillet. Cook on one side only. (Filling follows.)

Filling:

3/4 c. Miracle Whip
3 Tbsp. flour
1/3 tsp. salt
2 c. cooked chicken, cut up
1 c. diced celery
2 Tbsp. pimento
3/4 c. slivered almonds
1 1/2 c. milk
Pepper
2 Tbsp. chopped green onion
4 oz. shredded Swiss cheese

Combine Miracle Whip, flour and seasonings. Gradually add milk and cook, stirring constantly until thickened. Add cheese; stir until melted. Stir in 1/2 cup almonds and remaining ingredients. Fill each crepe with 1/4 cup mixture. Roll up. Place crepes in 11 3/4 x 7 1/2 inch pan. Bake at 350° for 20 minutes. Top with remaining sauce and almonds. Continue baking 5 more minutes.

Jeannie Zee

CURRIED CHICKEN

Put one 2 1/2 to 3 pound chicken (cut up) in baking dish. Mix:

1 c. orange juice
1/3 c. raisins
1/2 c. slivered almonds
1-2 Tbsp. curry powder
1/2 tsp. cinnamon

Pour over chicken, then place 5 or 6 sweet potatoes cut diagonally on top. Bake at 425° for 25 minutes.

Evelyn Simanton

CHICKEN AND BISCUITS

2 pkg. crescent rolls
1 boned chicken
1 can Cheddar cheese soup
1 can cream of chicken soup
Butter
Salt and pepper
Garlic powder

Place crescent rolls flat on the bottom of rectangular baking dish. Place chicken on each biscuit. Mix the soups and put 1 tablespoon on the chicken, dot with butter and add the seasoning. Place a biscuit on top of each one and press edges together. Pour remaining soup mixture on the biscuits and bake 30-35 minutes at 350°.

Thelma Schramm

CHICKEN WITH HAM AND MUSHROOMS

4 chicken breasts, rolled in seasoned flour
4 thighs, 4 wings or other pieces
3 (4 oz.) cans sliced mushrooms
4 thin slices of ham

Mix:

1 (10 oz.) can cream of chicken soup
1 small carton sour cream
1/3 c. cooking sherry or milk

Place chicken in 13x9x2 inch pan on top of ham slices. Cover with mushrooms and spread creamed mixture over all. Bake at 350°, covered with foil, for 1 1/2 to 2 hours. Uncover and bake until bubbly and brown. Serves 6-8.

Ruth Leeke

CHICKEN CASSEROLE

1/4 c. butter
1/4 c. self-rising flour
1 1/2 tsp. salt
1/2 tsp. pepper
2 c. chicken broth
2/3 c. canned milk
2 c. diced chicken
2 small cans peas and carrots, drained

Melt butter, remove from heat; blend in flour and seasoning. Stir in chicken broth and milk. Boil 1 minute. Add chicken, peas and carrots. Pour into casserole. Top with Paprika Pastry circles.

Paprika Pastry:

1 c. self-rising flour
1/3 c. Crisco
1 tsp. celery seed
1/2 tsp. paprika
2 or 3 Tbsp. iced water

Roll 1/4 inch thick, cut into circles (or biscuits). Bake 30 minutes at 425° or until pastry is brown.

Kathryn Lorrance

WALTON LEAGUE CHICKEN

1 chicken or more, cooked and boned (save 1 c. chicken broth)
1/2 c. melted oleo
1 pkg. Pepperidge Farm dressing
1 c. milk
2 cans cream of chicken soup

Put boned chicken on bottom of 9x13 inch pan. Mix milk and soup and put over chicken. Mix dressing, oleo and chicken broth and put over all. Bake at 325° for 1 hour.

Karen Atkinson

CHICKEN SUPREME

Have your butcher bone, skin and run through the cuber chicken breasts. (One breast makes 2 pieces.) Dip in beaten egg and Ritz cracker crumbs. Set electric skillet on 325° and make a mixture of Crisco and oleo, and panfry the breaded chicken pieces approximately 3 minutes with lid on and 3 minutes with lid off. While frying the last 3 minutes, cover with shaved ham and Swiss cheese on top and pop under broiler till cheese melts.

Loyal Bowerman

CHICKEN TETRAZZINI

1 (8 oz.) pkg. spaghetti
3 c. cooked, cubed chicken
4 Tbsp. butter
1 small can mushrooms, sliced
1/4 c. chopped onion
1/4 c. flour
2 c. chicken broth
1 can cream of chicken soup
1 c. grated Cheddar cheese
2 tsp. salt
1 tsp. lemon juice
1/8 tsp. pepper
1/4 c. Parmesan cheese

Cook spaghetti in boiling salt water. Drain and layer a small amount in bottom of a 2 1/2 quart casserole. Then layer with cubed chicken, mushrooms, onion, Cheddar cheese, flour, salt, pepper and Parmesan cheese. Repeat till all ingredients are used up. Heat on top of stove the chicken soup and broth. Beat until smooth, top with butter and bake at 325° for 2 hours, covered. If it should bake a little dry, add a little more broth.

Marie Bowerman

CHICKEN BREASTS - THIGHS

6 or 8 chicken breasts, boned
1 can dried beef
1 small carton sour cream
6 or 8 slices hickory smoked bacon
1 can mushroom soup

Roll the breasts in dried beef and bacon. Cover with 1 can mushroom soup and sour cream mixed together. Let set overnight. Bake at 275° for 2-3 hours, covered for half the time. Then, uncover for remainder of the baking time.

Mary Jones (Mrs. John Paul Jones), Former Pastor's Wife

CHICKEN PUFF

1/4 c. butter or margarine
1/4 c. flour
1 c. milk
1/4 tsp. basil
3/4 tsp. salt
Dash of pepper
Dash of red pepper
3 well-beaten egg yolks
1/4 tsp. finely chopped parsley
1 Tbsp. chopped pimiento
1 1/2 c. chopped, cooked chicken
3 stiffly beaten egg whites

Melt butter; blend flour. Stir milk in gradually. Add seasonings and cook until thick, stirring constantly. Remove from heat. Stir in yolks, parsley, pimiento, and chicken. Cool to lukewarm. Fold in egg whites. Pour into 1 1/2 quart casserole. Bake in 350° oven for 35-40 minutes, or until knife inserted comes out clean. Makes 6 servings.

J. Wilbur Yates, Pastor

BARBECUED RIBS

3 lb. ribs, cut in pieces
1 Tbsp. liquid smoke
1 c. catsup
1/4 c. Worcestershire sauce
1/4 c. lemon juice or 1 lemon slice
1 tsp. salt
1 tsp. chili powder
1 c. water
1 tsp. celery seed

Place ribs in shallow pan, meaty side up. Brush with liquid smoke. Roast in hot oven at 450° for 30 minutes. Combine remaining ingredients; heat to boiling and pour over ribs. Continue baking in 350° oven for 1 hour or until tender. Baste with sauce every 15-20 minutes. Serves 5-6.

The secret of their extra flavor is a tablespoon or 2 of liquid smoke.

J. Wilbur Yates, Pastor

ITALIAN SPAGHETTI

1 c. sliced onions
1 clove garlic, minced
1 lb. ground beef
2 Tbsp. salad oil
1 c. diced celery
3/4 c. green pepper
1/2 c. sliced stuffed olives
1 (3 oz.) can sliced mushrooms and juice
1 (8 oz.) can tomato sauce
1 (6 oz.) can tomato paste
2 tsp. salt
1/4 tsp. pepper

Combine onions, garlic, ground beef and salad oil in pressure pan; drain fat off. Add remaining ingredients; stir. Heat to 15 pounds pressure. Cook 20 minutes. Reduce pressure under cold water. Serve over cooked spaghetti. Cooked in pressure pan, it only takes 20 minutes. Serves 6-8.

J. Wilbur Yates, Pastor

STUFFED PEPPERS

8 medium peppers (precook)
1 lb. ground beef
1/2 c. chopped onion
1 1/2 c. corn (fresh or canned)
1 (8 oz.) can tomato sauce
1 tsp. Worcestershire sauce
3/4 tsp. salt
2 c. shredded sharp cheese

Brown meat and onion; add next 5 ingredients. Simmer and add cheese until melted through. Stuff peppers and place in baking dish. Fill dish with 1/4 to 1/2 inch water or use part tomato sauce. Bake uncovered at 350° for 30 to 40 minutes.

Janet Goen

CRAZY CABBAGE

1 1/4 lb. hamburger
1 medium sized onion
1 c. rice (uncooked)
1 small head cabbage, cooked
1 pt. tomato juice
Green pepper

Fry hamburger and onion and pepper. Add to cooked cabbage and cooked rice. Add juice and bake at 350° for 1/2 hour.

Imogene Mavis

CHINESE CASSEROLE

1 lb. ground beef or hamburger
1 small onion, browned with meat

Take off grease. Add:

1 can mushroom soup and 1 can cream of chicken soup
1 c. Minute rice (uncooked)
1 c. chopped celery
1 1/2 Tbsp. soy sauce

Bake 1 hour at 350°.

Imogene Mavis

MOCK SPRING MUSHROOMS

1 can cream of mushroom soup
1 (8 oz.) can mushrooms (bits and pieces)
2 eggs
3 Tbsp. flour
30 Ritz crackers (tube), crushed

Combine and let set overnight in the refrigerator. Form into 2-inch patties. Fry in oleo.

Evana Brill, Betty Brown

SAUSAGE - BROCCOLI BAKE

1 lb. bulk pork sausage
2 beaten eggs
2 c. soft bread crumbs
1 (8 oz.) can water chestnuts, drained and sliced
2 tsp. prepared mustard
1 (10 oz.) pkg. frozen, chopped broccoli, cooked and drained
3/4 c. dairy sour cream
1/4 c. mayonnaise or salad dressing
1 tsp. dried parsley flakes (opt.)

In skillet, cook sausage till browned; drain off fat. In bowl, combine eggs, bread crumbs, water chestnuts, broccoli and sausage; mix well. Turn mixture into an 8x8x2 inch baking pan. Bake uncovered at 350° for 35 minutes. Combine sour cream, mayonnaise and mustard; spread over sausage mixture. Sprinkle parsley. Bake 5-7 minutes longer. Makes 6 servings.

Leslie Current

SAUSAGE BISCUIT

1 lb. bulk sausage
1/2 lb. or 12 oz. mild Cheddar cheese, grated at room temperature
4 c. Bisquick mix
Small amount of ground red pepper, if desired

Mix enough water with the above ingredients to form into balls. (It takes about 1/2 cup of water.) Put on baking sheet. Bake at 400° for 10-12 minutes. (The sausage balls can be frozen for baking later.)

Louise Schock

SAUERKRAUT AND PORK CHOPS

1 (16 oz.) jar old fashioned sauerkraut
3 pork chops
1 stick oleo

Cook sauerkraut; pour off water. Brown chops in oleo, cover with sauerkraut and simmer for 30 minutes. Add a little water, as needed. Serve with boiled potatoes.

Tina VanStraten

SPANISH PORK CHOPS

6 pork chops, 1 inch thick
1 can tomato soup
1 green pepper, sliced thin
1 onion, sliced thin
Lawry's seasoning salt

Place chops in flat pan or casserole. Put 1 slice of pepper and 1 of onion on each chop. Season well with seasoning salt. Pour soup on top and bake at 325°F. for 2 hours or till tender.

Martha Johnson

GLORI-FRIED CHOPS

4 pork chops or 5 lamb chops (1/2 inch thick)
Salt and pepper
1 (10 1/2 oz.) can mushroom soup or celery soup

Preheat skillet to 325°. Brown chops on both sides. Season chops with salt and pepper. Cover with soup. Reduce heat to simmer. Cover and simmer 15-20 minutes or until fork tender. Makes 4-5 servings.

BAKED PORK CHOPS

6 medium pork chops
Salt and pepper to taste
6 slices onion
6 slices lemon
1/2 to 3/4 c. brown sugar

Arrange pork chops in baking dish, salt and pepper. Place slice of onion, then a slice of lemon on each pork chop. Sprinkle brown sugar over chops. Place in oven preheated to 350° for 50 minutes.

Diane Davis Manon

ZUCCHINI - SAUSAGE CASSEROLE

1 medium onion, diced
1/3 c. mushrooms, diced
1/3 c. green pepper, diced
2 Tbsp. olive oil or cooking oil
1 lb. sausage, browned, drained and crumbled
1 (No. 2) can tomatoes
2 medium zucchini, sliced
1/2 tsp. salt
1/8 to 1/4 tsp. Italian seasoning
1/8 tsp. pepper

Saute onion, mushrooms and green pepper in oil. Add sausage which has been browned and drained, put in a large pan. Add chopped tomatoes, zucchini and seasonings; bring to a boil, then simmer until the zucchini is tender.

Diane Davis Manon

SWEDISH HALL BALLS IN BROWN SAUCE

1 lb. ground ham
1 1/2 lb. ground pork
2 c. bread crumbs
2 well-beaten eggs
1 c. milk

Combine and mix together thoroughly. Form into small balls about the size of golf balls. It should make approximately 32 balls. Place in shallow baking pan.

1 1/2 c. brown sugar
1 tsp. dry mustard
1/2 c. vinegar
1/2 c. water

Combine and stir until sugar is dissolved. Pour over meat balls. Bake in preheated slow oven (325°) for 30 minutes. Turn each ball to thoroughly coat with sauce, and bake 30 more minutes. These balls freeze well.

Jan Barber

KRAUT AND CHOPS

Drain sauerkraut and layer in pan; cover with onion rings and strips of partially cooked bacon drained of fat. Brown thick chops first, then layer over bacon and cover with sauerkraut and onion rings. Bake 1 1/2 to 2 hours at 350°.

Ruth Leeke

HAM BALLS

1 lb. ground ham
1 lb. ground fresh pork
1 small onion, chopped
2 eggs
A little pepper
1/2 c. milk
1/2 c. bread crumbs

Mix together and make into walnut size balls; bake at 400° for 20 minutes.

Sauce:

1 c. brown sugar
1/2 c. white sugar
1 Tbsp. dry mustard
1/3 c. vinegar

Mix and pour over balls and bake at 350° for 30 minutes. Makes about 20 balls.

Dorthea Snepp

HAM LOAF

3/4 lb. smoked ham	1/2 c. tomatoes or tomato sauce
1 lb. lean pork (ground)	1/2 c. bread crumbs
1 egg	Pepper
1/2 c. milk	

Mix together and put into a greased loaf pan. Bake 2 1/2 to 3 hours slowly. Serves 8.

Florence Bassett

POLISH SAUSAGE STEW
(Crock Pot)

1 can cream of celery soup	1 (27 oz.) can drained sauerkraut
1/3 c. packed brown sugar	

Combine above in crock pot, then add:

1 1/2 lb. Polish sausage, cut in 2 inch pieces	4 medium potatoes, cubed
	1 c. chopped onion

Cook for 8 hours on low or 4 hours on high. Spoon off excess fat and add 1 cup shredded Monterey Jack cheese.

Jeannie Zee

SIMPLE ROAST

1 (4-5 lb.) shoulder roast or chuck roast	2 Tbsp. Worcestershire sauce
2 Tbsp. vegetable oil	1 tsp. dried whole rosemary
1/2 c. catsup	1 tsp. salt
1/2 c. water	2 medium onions, thinly sliced
1/4 c. red wine vinegar	5-6 medium potatoes, peeled and halved

Brown roast on all sides in hot oil in a large Dutch oven. Combine next 6 ingredients; pour over roast. Add onions, cover and simmer 2 hours. Add potatoes; cover and cook 30-45 minutes or until tender. Yields 8-10 servings.

Marilyn Johnson

STEAK-VEGETABLE POCKETS

3/4 lb. beef top round steak
1 1/2 c. thinly sliced broccoli
1 small carrot, thinly sliced
1 small onion, sliced
1/2 green pepper, cut into strips
3 Tbsp. cooking oil
8 pea pods, halved crosswise
6 fresh mushrooms, sliced
1 small tomato, chopped
3 Tbsp. soy sauce
1 1/2 tsp. cornstarch
4 pita bread rounds, halved
1/2 c. shredded Cheddar cheese

Slice beef thinly across the grain into bite-size strips. In wok, stir-fry broccoli, carrot, onion, and green pepper in 1 tablespoon hot oil for 7 minutes. Add pea pods, mushrooms, and tomato; stir-fry 2 minutes. Remove vegetables. Stir-fry beef in remaining oil for 3 minutes. Combine 1/4 cup cold water and soy sauce; blend in cornstarch. Add to wok. Cook and stir till bubbly. Return vegetables to wok; heat through. Spoon mixture into pita bread; top with cheese. Serves 4.

Alaina Ring

CUBE STEAKS IN BROWN GRAVY

2 Tbsp. margarine
2 Tbsp. onion
1 c. water
1 env. brown gravy mix
1 Tbsp. vinegar
2 tsp. packed brown sugar
4 cube steaks

Melt 2 tablespoons margarine in electric skillet. Fry steaks until brown, take out of pan. Put 2 tablespoons onion in skillet, cook until brown. Turn heat down, add water, an envelope of brown gravy mix and vinegar and brown sugar; mix well. Add steaks and cook 15 minutes. Serves 4.

Mrs. Christine Brand

BAKED CUBED STEAKS

4 medium cubed steaks
1 egg
1 Tbsp. milk
1 c. flour
1/2 tsp. salt
1 can Campbell's cream of mushroom soup

Add milk to beaten egg. Roll meat in egg mixture, then in flour and salt. Knead flour into meat. Melt 1 tablespoon shortening in frying pan and brown meat well. Place in square baking dish. Mix soup with 3/4 can milk and pour over meat. Bake at 350° for about 40 minutes.

Debra Shultz

FLANK STEAK

3 Tbsp. fat	3 Tbsp. flour

Brown steak in fat, then add flour. Then add:

2 c. water	1 c. sliced onion
1 c. catsup	1/2 c. celery
1 Tbsp. soy sauce	1 small can mushrooms

Simmer for 1 to 1 1/2 hours. Sooper good.

Jeannie Zee

FLANK STEAK MARINADE

4 Tbsp. salad oil	1/2 c. chopped onion
2 Tbsp. catsup	1/4 tsp. garlic powder
2 tsp. soy sauce	

Pierce meat with a fork. Marinate 8-12 hours. Broil 5 minutes on each side. Cut meat very thin at an angle cross grain.

Marie Bowerman

SWISS STEAK

Have Swiss steak tenderized at the meat market. Cut in serving pieces and drench in flour. Salt and pepper to taste. When browned on both sides in hot oil; then remove to baking roaster and add 1 can of Franco-American beef and mushroom gravy and 2 cans of water. Bake covered at 350° for 3 hours or till fork tender. If it should bake a little thick, add a little more water to the gravy.

Marie Bowerman

SUKIYAKI

- 1 lb. round steak, sliced thin
- 1/2 lb. mushrooms, sliced thin, or 1 small can
- 1 bunch green onions, cut 1 1/2 inches long
- 3 stalks celery, sliced
- 1 (8 oz.) can bamboo shoots
- 3 Tbsp. water
- 1/3 c. soy sauce
- 1 chicken bouillon cube, dissolved in 1/2 c. hot water
- 3 c. cooked rice

Cut steak into 2 x 1/2 inch pieces and brown. Add rest of ingredients except rice. Simmer until vegetables are tender, about 15 minutes. Serve on rice or noodles. Also bean sprouts may be added.

Flossie Cable

PEPPER STEAK WITH RICE

- 1 1/2 lb. round steak, cut into 1x3 inch strips
- 2 Tbsp. shortening (Crisco)
- 1 large onion, minced
- 1/2 tsp. garlic salt
- 3 large green peppers, cut in strips
- Salt and pepper
- 1 c. celery, diced
- 1 tsp. mustard
- 2 c. water (or enough to cover meat)
- 3 beef bouillon cubes
- 1/2 c. catsup
- 3 Tbsp. soy sauce
- Flour

Have round steak run through meat tenderizer at meat market. Flour. Melt shortening in skillet and add floured beef strips. Brown slowly over low heat, salt and pepper to taste. Add onion, garlic salt, celery, water, soy sauce, catsup, mustard, bouillon cubes and 1 of the green peppers. Cover and simmer for 45 minutes, then add remaining green peppers; simmer 15 minutes more. Make a paste of flour and water and add for thickening. Serve over hot rice. Serves 6. (May make ahead and freeze. However, if you do, leave out the last 2 peppers and thickening until reheating to serve.)

Adair Shultz

STEAK ROLL

1 1/2 lb. round steak, cut 1/2 inch thick
2 tsp. prepared mustard

Filling:

2 c. egg noodles, cooked
1 egg, beaten
1/2 c. crushed corn flakes
3 Tbsp. fat
1/2 tsp. salt
2 tsp. prepared mustard
2 tsp. salt
Pepper to taste
1/2 c. water

Wipe the steak, pound well on both sides. Season with 1/2 teaspoon salt and pepper to taste. Spread 2 teaspoons mustard on entire surface. Make a filling for the roll by mixing the ingredients as in order given. Fill the roll with the mixture and roll as for jelly roll. Fasten with toothpicks and brown on all sides, with a small amount of fat. Place in either a Dutch oven or a pressure cooker. In Dutch oven cook 1 hour; in pressure cooker, cook 20 minutes.

Louella Mavis

SHOGUN TUNA

2 cans water packed tuna
1/4 c. honey
1 Tbsp. Tamari sauce
6 scallions, sliced diagonally
1 c. fresh pineapple
1/2 sliced green pepper
1/2 sliced red pepper
1/2 c. vinegar
1 Tbsp. arrowroot
1 lb. bean sprouts
1/2 c. pineapple juice
1 Tbsp. oil
Slivered almonds

Combine in saucepan the honey, Tamari sauce, 4 scallions, pineapple, peppers, vinegar and arrowroot. Simmer for 4 minutes; add tuna in chunks. Saute in a wok 1 tablespoon oil and 2 scallions till crisp. Serve tuna mixture over sprouts. Garnish with almonds.

Karen Strahm

BEEF STROGANOFF

2 lb. lean sirloin or round steak
4 Tbsp. butter
1 small can mushrooms
1/2 c. tomato juice
A little garlic salt
1 tsp. salt
Pepper
1 can cream of mushroom soup
1 c. sour cream (added last)

Saute mushrooms in 2 tablespoons butter; remove and add last. Brown meat then add the 1/2 cup tomato juice and garlic salt. Cook 1 hour on low heat. Add soup and mushrooms and juice. Add 1 cup sour cream. Serve over Chinese noodles or rice.

Iva Potter

BRAZILIAN BEEF STEAKS

Use 2 pounds round steak, tenderized. Mix:

1/4 c. flour
1/8 tsp. pepper
1 tsp. salt

Dip meat into this mixture.

4 Tbsp. oil
3/4 c. chopped onion
1 c. beef or chicken broth
1 1/2 c. solid packed tomatoes
1/2 c. peanut butter

Brown steak in oil; remove, then saute onion in the oil. Add tomatoes. Cook over low heat 15 minutes; add broth and peanut butter and meat; cook until tender. Can be cut in serving pieces or cut in strips and serve on Chinese noodles or rice.

Iva Potter

BEEF CANTONESE

2 lb. beef boneless chuck, tip or round, cut into 1-inch cubes
1 small onion, chopped (about 1/4 c.)
3 Tbsp. shortening
1 1/2 c. water
1 (11 oz.) can mandarin orange segments, drained (reserve syrup)
1/3 c. soy sauce
1/2 tsp. ground ginger
2 Tbsp. cornstarch
1/4 c. cold water

1 small green pepper, cut into strips	4 medium stalks celery or celery cabbage, cut diagonally into 1/2 inch pieces
8 oz. mushrooms, sliced (about 3 c.)	
1 (8 oz.) can water chestnuts, drained, sliced	

Cook and stir beef and onion in shortening in 10-inch skillet over medium heat until onion is tender; drain. Add 1 1/2 cups water, the reserved orange syrup, soy sauce and ginger.

Oven Method: Pour into ungreased 3-quart casserole or 13x9x2 inch baking dish. Cover and cook in 325° oven until beef is tender, 1 3/4 to 2 hours. Mix cornstarch and 1/4 cup water; stir into beef mixture. Stir in green pepper, mushrooms, celery and water chestnuts. Cover and cook until celery is crisp-tender, 10-15 minutes. Fold in orange segments just before serving.

Range Top Method: Heat to boiling; reduce heat. Cover and simmer until beef is tender, about 1 1/2 hours. Mix cornstarch and 1/4 cup water; stir into beef mixture. Heat to boiling over medium heat, stirring constantly. Boil and stir 1 minute; reduce heat. Stir in green pepper, mushrooms, celery and water chestnuts. Cover and cook until celery is crisp-tender, 5-7 minutes. Fold in orange segments. Makes 6 servings. Serve over rice, egg noodles or chow mein noodles.

Janet Goen

MEXICAN HOMINY SKILLET

1 lb. ground beef	1/2 env. (2 Tbsp.) chili seasoning mix
1 (16 oz.) can yellow hominy, drained	2 Tbsp. dry onion soup mix
1/4 c. chopped green pepper	1/2 c. (2 oz.) shredded natural Cheddar cheese
1/4 c. water	

In skillet, brown beef; drain off fat. Stir in hominy, green pepper, water, chili seasoning and soup mix. Cook and stir until heated through, about 5 minutes. Sprinkle cheese over meat; cover and cook until cheese melts.

Mrs. Christine Brand

BEEF MACARONI CASSEROLE

3/4 c. elbow macaroni
1/2 lb. ground beef
1/4 c. chopped onion
1 small clove garlic, minced
1/4 c. milk
1 can vegetable beef soup, undiluted
Dash of pepper
1/2 c. grated American cheese

Heat oven to 375°. Cook macaroni in boiling, salted water until tender. Drain and rinse. Meanwhile saute beef, onion and garlic in skillet until meat is brown and onion is tender. Combine beef mixture, macaroni, soup, milk, and pepper in a 1-quart casserole. Top with cheese. Bake 25 minutes or until hot. Makes 4 servings.

Donna McDaniel

BEEF AND BEANS CASSEROLE

1 lb. ground beef
1 (16 oz.) can pork and beans
2 Tbsp. brown sugar
1 can biscuits
1 tsp. salt
3/4 c. barbecue sauce
1 tsp. minced onion
1 c. grated cheese

Brown and drain beef. Stir in salt, pork and beans, barbecue sauce, brown sugar and onion. Heat until bubbly. Cut biscuits in halves and place around the edge, cut side down. Sprinkle with cheese and bake at 375° for 25-30 minutes or until biscuits are golden brown.

Blanche Baker

BEEF SPAGHETTI

1 1/2 lb. chuck roast
2 Tbsp. olive oil
1 clove garlic, crushed, or garlic salt
1 pkg. onion soup mix
1 (6 oz.) can tomato paste
4 cans water (paste can)
1/4 tsp. pepper
1 tsp. sugar
Dash of Tabasco sauce
1/2 to 3/4 lb. twisted spaghetti

1. Cut meat into small long pieces (size of finger). 2. Cook in olive oil until meat loses its red color. 3. Add garlic, onion soup, tomato paste, water, pepper, sugar and

Tabasco sauce. 4. Cover; simmer about 1 1/2 hours or until the sauce is fairly thick. Stir occasionally. 5. Cook spaghetti until tender; drain. 6. Serve meat and sauce over spaghetti. Grated cheese can be added, if desired. Add a salad and hot hard rolls for a good meal.

Regena Souder

BURGER NOODLE BAKE

1 lb. ground beef
1/2 lb. ground pork
2/3 c. chopped onion
2 cans condensed tomato soup
1 (3 oz.) pkg. cream cheese
2 Tbsp. sugar
2 tsp. Worcestershire sauce
1 1/2 tsp. salt
8 oz. noodles, cooked and drained

Brown meats and onion until tender. Add soup, cheese, sugar and seasonings. Simmer 15 minutes. Combine cooked noodles and meat sauce. Bake in dish at 350° for 20 to 30 minutes.

Janet Goen

HAMBURGER HOT DISH

1 lb. hamburger
6 medium potatoes
2 large onions
1 can red kidney beans
1 can tomato soup

Layer potatoes, ground beef, onions, and beans. Repeat layers. Pour can of tomato soup over. Do not stir. Cover and bake at 350° for 1 hour.

Karen Atkinson

SKILLET DINNER

1 lb. ground chuck
3 c. shredded cabbage
3 c. thinly sliced carrots
2 large potatoes, sliced thin
1 onion, sliced
Salt to taste

Place in frypan by layers. Cover with 4 slices of Cheddar cheese. Cover and simmer for 45 minutes or until tender.

Martha Quance

SKILLET SUPPER

1/2 lb. hamburger
2 Tbsp. shortening
4 small potatoes
2 medium carrots
2/3 c. Pet milk
1 medium onion
1 1/4 tsp. salt
1/8 tsp. pepper
1/2 c. water

Brown hamburger slowly in skillet with shortening. Put vegetables through medium knife of food chopper, then add to browned meat along with salt, pepper and water. Cover and cook slowly for 20 minutes or until vegetables are tender. Stir occasionally. Then add Pet milk and continue cooking, uncovered, for about 3 minutes longer or until thick. Serves 4.

Janet McKean

HAMBURGER CASSEROLE

1 1/2 c. uncooked macaroni, cooked as directed, and drained
1 can mushroom soup
2/3 c. milk
1 c. Velveeta cheese, cubed

Mix together the soup, milk and cheese and heat in pan.

1 c. Mozzarella cheese, shredded
1/2 (10 1/2 oz.) can pizza sauce
1 lb. hamburger, browned and seasoned with salt, pepper, and oregano to taste

Mix all together into casserole. Top with additional Mozzarella cheese. Bake at 350° for 45 minutes.

Flossie Cable

QUICK MANICOTTI

1 pkg. manicotti shells
1 lb. ground beef
Onion salt
1 c. cottage cheese
1/2 tsp. salt
1 c. Mozzarella cheese, shredded
1/4 c. mayonnaise
1 (15 1/2 oz.) jar spaghetti sauce

Cook shells; rinse in cold water and drain. Brown ground beef, add cottage cheese, Mozzarella cheese, onion salt, salt and mayonnaise. Stuff shells. Arrange in 9x13 inch pan; pour spaghetti sauce over shells. Cover and bake 15 minutes. Uncover and bake 10 minutes in 425° oven.

Barb Kessler

HAMBURGERS IN A SAUCE

1 lb. ground chuck	1 tsp. salt
1 egg	1/4 tsp. pepper
1 tsp. onion, chopped	1 tsp. soft butter

Sauce:

1/2 c. catsup	1 Tbsp. Worcestershire sacue
1/2 c. water	

Mix meat, egg, onion, salt, and pepper together and form into patties; flour and brown in the butter. Place patties in baking dish. Mix sauce and pour over patties and bake at 325° for 20 minutes.

Nona Cooper

CHEESEBURGER CASSEROLE

6 medium potatoes, cooked and cubed
1/4 c. butter (or margarine)
1/4 c. flour
2 c. milk
2 tsp. salt
1/4 tsp. pepper
1/4 tsp. paprika
4 Tbsp. steak sauce
1 lb. ground beef
6 slices process American cheese

Spread potatoes in buttered 8x12 inch shallow baking pan. In a 2-quart saucepan, melt butter. Stir in flour. Cook, stirring constantly for 2 minutes. Add milk, seasonings and 2 tablespoons steak sauce. Cook, stirring occasionally until thickened. Pour sauce over potatoes. Mix beef with remaining 2 tablespoons steak sauce. Form 6 patties. Arrange on top of sauce. Bake in preheated 375° oven for 20 minutes, or until hot and bubbly. Place cheese slices over meat patties. Continue baking for 5 minutes, or until cheese is melted. Serves 4-6.

Phyllis Kummer

BAKED BEEF STEW

2 lb. lean stew meat, cut up
2 or 3 medium onions, cut up
1 bunch carrots, cut
4-6 medium potatoes, quartered or cubed
1 tsp. salt
6-8 ribs of celery
1 (No. 1) can peas (opt.)
2 (No. 1) cans tomatoes or 1 large can tomato puree and 1 c. water
1/2 c. tapioca
1/4 tsp. pepper

Stir and mix all together. Bake 3 hours in tightly covered casserole at 375°. Reduce to 250° and bake another hour. Do not uncover until time is up.

Jeannie M. Zee

SIX-LAYER DINNER
(Serves 6)

3 c. sliced, pared potatoes
1 (17 oz.) can whole kernel corn, drained
1 medium onion, sliced
1 lb. ground beef
1 c. sliced carrot
1 1/2 tsp. salt
1/8 tsp. pepper
1 (16 oz.) can (2 c.) tomatoes, cut up

In 3-quart casserole, layer potatoes, corn, onion, ground beef, and carrot, seasoning each layer with salt and pepper. Pour tomatoes over all. Cover and bake at 350° for 1 3/4 hours or until vegetables are tender.

Mrs. Christine Brand

SPANISH GOLF BALLS
(Serves 6)

1 1/2 lb. ground beef
1/2 c. long grain rice
1/2 c. chopped onion
1/2 c. chopped green pepper
1/2 tsp. salt
1 can condensed tomato soup
1 soup can water (1 1/4 c.)

Combine first 5 ingredients. Shape into 24 meat balls; place in 2-quart casserole. Blend soup and water; pour over meat balls. Cover and bake in 350° oven for 1 1/2 hours.

Mrs. Christine Brand

MEAT LOAF WITH SPICY TOMATO SAUCE

4 slices bread
1/2 c. warm water
1/3 to 1/2 c. minced onion
1/4 c. finely chopped green pepper
1 tsp. salt
1/4 tsp. pepper
1 Tbsp. chopped parsley or 1 1/2 tsp. dried parsley
2 eggs
1 1/2 lb. ground beef
1/2 lb. ground lean pork

Soften bread in warm water in large mixing bowl. Add onion, green pepper, salt, pepper, parsley and eggs; mix well. With a fork, work beef and pork into mixture. Shape into loaf and place in a greased, shallow baking dish.

Sauce: Combine -

1/2 c. brown sugar
1 (8 oz.) can (1 c.) tomato sauce
3 Tbsp. prepared mustard
4-6 drops Tabasco
1/4 tsp. salt
5 whole cloves
1/4 c. water

Pour over meat loaf and bake in 350° oven for about 1 1/2 hours. Spoon sauce over loaf frequently until last 15 minutes. If sauce becomes too thick, add a little water. Skim fat from sauce before serving.

Ginger Post

MEAT LOAF

1 1/2 lb. ground beef
1 c. cracker crumbs
1/2 tsp. onion powder
1 1/4 tsp. salt
1/4 tsp. pepper
1/2 (8 oz. can) tomato sauce
1 egg
1/4 tsp. oregano
1/4 tsp. chili powder

Mix all ingredients together and put into a loaf pan.

Sauce:

1/2 can tomato sauce
1 tsp. mustard
2 Tbsp. brown sugar

Mix and top meat loaf with half & half last half hour of cooking time. Bake at 350° for 1 1/2 hours.

Flossie Cable

GLAZED MEAT LOAF

1 1/2 lb. ground beef
3/4 c. oats (quick-cooking)
1/2 c. milk
1/4 c. fine chopped onion
1 egg, slightly beaten
1 tsp. salt
1 tsp. Worcestershire sauce
1/8 tsp. pepper
1/2 c. brown sugar, packed
1/4 c. vinegar
1/2 tsp. dry mustard
1 tsp. Worcestershire sauce

Combine first 8 ingredients in large bowl; blend well. Press into 9x5x3 inch pan or 6 muffin cups. Combine remaining ingredients; mix well and spoon over meat loaf. Bake at 350° for 45-50 minutes for pan loaf and at 350° for 25-30 minutes for muffin cups.

Mrs. Christine Brand

BISCUIT BURGERS

3/4 lb. ground beef
1 tsp. seasoned salt
1 Tbsp. cooking oil
1 pkg. refrigerated biscuits (10 per pkg.)
Mustard, ketchup and pickle relish
5 slices onion
5 slices process American cheese

Combine ground beef and salt. Shape into 5 patties. Brown in hot oil; drain. On lightly floured surface, roll each biscuit to a 5-inch circle. Spread 5 of the circles with a little mustard and catsup. Place beef patty on each; top with pickle relish and onion slice. Moisten edges and cover with remaining biscuit circles. Press edges together with a fork, prick tops. Bake on a greased baking sheet in a 375° oven for 15-17 minutes. Place cheese slice atop each; return to oven to melt cheese. Serves 5.

Mrs. Christine Brand

HAM LOAF

1/2 lb. ground beef
1 lb. ground ham
1 egg
1/2 small onion
1 c. milk
1 c. corn flakes
1 tsp. salt

Mix together and bake at 350° for 1 hour. Cook potatoes and carrots until done, then put around ham loaf and use juice from carrots and potatoes over all; brown for 25-30 minutes.

Janet Goen

MEAT LOAF PUFF

1 slightly beaten egg
1/2 c. soft bread crumbs
1/2 c. chopped onion
1 1/2 tsp. salt
1/2 c. milk
1/8 tsp. pepper
1 1/2 lb. ground beef
Dash of pepper
1 tomato, sliced
4 slices process American cheese
1 c. dairy sour cream
3/4 c. sifted all-purpose flour
3 egg yolks
1/2 tsp. salt
3 stiffly beaten egg whites

Combine first 6 ingredients; add beef and mix well. Press in 8x8x2 inch baking dish. Bake at 350° for 25 minutes; drain. Top with tomato and cheese slices. In small mixer bowl, combine sour cream, flour, egg yolks and remaining salt and pepper. Beat till thick and creamy. Fold in beaten egg whites, pour over cheese slices; return to oven for 30 minutes or until brown. Cool 5 minutes.

Mrs. Christine Brand

PENNY-WISE SKILLET SUPPER DISH

1 Tbsp. butter or margarine
4 frankfurters, sliced like pennies
1/2 pkg. (3 Tbsp.) onion soup mix
1/4 c. water
1/2 c. catsup
1 Tbsp. prepared mustard
1 Tbsp. cider vinegar
1 (1 lb. 10 oz.) can pork and beans in tomato sauce
1 (8 oz.) can kidney beans, drained

In skillet, heat butter or margarine. Brown sliced frankfurters and stir in remaining ingredients. Simmer in covered skillet 30 minutes. Makes 4-5 servings.

Gladys Mavis

VEGETABLE MEAT LOAF

Make a meat loaf or meat balls and fry in grease in skillet; remove from skillet and put into the center of a baking dish. Put about 1 1/2 tablespoons flour into remaining grease in skillet. Add juice of 1 can peas and 1 pint of tomato juice; bring to boil. Precook potatoes and carrots (amount you need). Arrange potatoes and carrots around meat, top with peas on top of all of this; add your tomato and pea juice. Bake at 350° for 1 hour.

Janet McKean

PORCUPINE MEAT BALLS

1 can mushroom soup
1 c. water
1 c. Minute rice
1 lb. ground beef
1 egg, slightly beaten
2 tsp. onion, grated
1/2 tsp. salt
Dash of pepper

Mix 1/2 cup soup and water; mix well. Add rest of ingredients; shape into 18 balls. Pour rest of soup over meat balls; place in skillet and cover to brown slowly, basting them occasionally, about 15 minutes. Garnish with parsley. Serves 6.

Mrs. Hazel L. Renner

MEAT BALL STROGANOFF

1 lb. ground beef
1/4 c. fine bread crumbs (dry)
1/4 c. onion, chopped
1 egg
1 can mushroom soup
1/2 c. sour cream
Noodles

Mix beef, crumbs, onion, egg and salt. Shape into 16 meat balls. Brown in a skillet; pour off fat. Add soup and sour cream, 1/4 cup water. Cover and simmer 20 minutes, stirring often. Cook noodles as on package and serve with meat.

Karen Strahm

HAMBURGER CASSEROLE

1 small can corn
1 1/2 lb. ground beef
1/2 ~~1 p~~kg. cooked noodles
2 onions, chopped
1 large container sour cream
1 small jar pimentos
2 cans mushroom soup
2 slices bread, buttered and cubed

Mix all together and put into a Dutch oven with the bread cubes on top. Bake at 375° for 35 minutes.

Karen Strahm

CASSEROLE

Group I:

2 cans chicken noodle soup
1 can cream of mushroom soup
1 c. Minute rice
1 c. water
1 small can mushroom stems and pieces

Mix together and let stand while cooking the following.

Group II:

1 1/2 to 2 lb. hamburger
1 c. diced onion

Do not salt; cook but do not fry. Mix Group I and Group II together in greased baking dish. Bake at 350° for about an hour. May be topped with French fried onions or crushed potato chips.

Kathryn Parker

QUICHE (KEESH) LORRAINE

1 stick or 1/2 packet pie crust mix
12 slices of bacon (1/2 lb.), crispy fried, crumbled
1 c. shredded natural Swiss cheese (4 oz.)
1/2 c. minced onion
4 eggs
2 c. light cream (20%) or whipping cream
3/4 tsp. salt
1/4 tsp. sugar
1/8 tsp. cayenne red pepper

Heat oven to 425°. Prepare pastry for one 9-inch pie. Sprinkle bacon, cheese and onion in pastry lined pie pan. With rotary beater, blend remaining ingredients. Pour into pie pan and bake 15 minutes; reduce temperature to 300° and bake 30 minutes longer or until knife comes out clean. Let stand 10 minutes before cutting.

Jean Jackson

EASY ITALIAN CASSEROLE

1 lb. ground beef
1/2 c. chopped onion
1 clove garlic, crushed
1 (15 oz.) can tomato sauce
1 (4 oz.) can mushroom stems and pieces, drained

1 tsp. sugar	2 c. Bisquick baking mix
1/2 tsp. dried oregano leaves	1/2 c. milk
1/2 tsp. dried basil leaves	1 egg
1/4 tsp. salt	8 slices process American cheese
1/4 tsp. pepper	1/4 c. grated Parmesan cheese

Cook and stir ground beef, onion, and garlic in 10-inch skillet over medium heat until beef is brown. Drain. Stir in tomato sauce, mushrooms, sugar, oregano, basil, salt and pepper. Heat to boiling, stirring constantly; reduce heat. Simmer uncovered, stirring occasionally, 10 minutes. Heat oven to 400°. Grease square pan, 9x9x2 inches. Mix baking mix, milk, and egg, spread half of the mixture in pan; top with 4 slices of cheese and sprinkle with Parmesan cheese. Spoon beef mixture over the cheese. Top with remaining cheese slices and sprinkle with Parmesan cheese. Drop remaining dough by spoonfuls onto the cheese. Sprinkle with paprika if desired. Bake uncovered until light brown, about 20 minutes. Serves 6 to 8.

Sharon Houlton

MEAT CASSEROLE

1/2 lb. beef	1 can cream of chicken soup
1/2 lb. pork	2/3 c. washed raw rice
1 small onion	1 large can mushroom pieces
1 can cream of mushroom soup 2/3 c. water	1/2 c. chopped celery

Cut meat in small pieces and brown with small, chopped onion. Stir in soups and water. Mix with rice and drained mushrooms and celery. Put in greased casserole and bake 1 1/2 hours at 350°.

Martha Quance

CHEESE CASSEROLE

9 slices bread, buttered and cubed	3/4 tsp. salt
1/2 lb. grated Nippy cheese	1/4 tsp. pepper
6 eggs	3/4 tsp. dry mustard
	3 c. milk

Put bread cubes in casserole; add grated cheese. Beat eggs and milk and seasonings. Pour over bread cubes and cheese; let stand overnight in refrigerator. Use an 8x10 inch casserole. Bake at 350° for 1 1/2 hours. Chopped meat may be added.

Wendy Ginder

HAMBURGER - CABBAGE CASSEROLE

2 lb. hamburger
1 medium head cabbage, shredded
3 small cans tomato sauce
1 small diced onion
2 tsp. garlic salt
2 (scant) tsp. pepper
1 (8 oz.) pkg. grated Mozzarella cheese

Brown hamburger and onion; lay shredded cabbage on top. Mix spices in tomato sauce; pour over cabbage and cook on low heat until tender. Top with cheese, cover until melted. I use my Dutch oven.

Donna McDaniel

SKILLET ENCHILADAS

1 1/2 lb. hamburger
1/2 c. chopped onion
2 Tbsp. butter
1 (4 oz.) can green chilies
1/2 tsp. ground cumin or coriander
6-7 inch tortillas
1/2 c. grated cheese
1 c. milk
1/2 c. sour cream
1 Tbsp. flour
1 c. cooked vegetables (such as carrots, peas, green beans or limas)

Combine in the order given. Fill each tortilla with 1/4 cup mixture. Place on baking dish; pour 1 can of cream of mushroom or cream of celery soup over top. Sprinkle on grated cheese. Simmer 10-15 minutes.

Evelyn Simanton

LASAGNA CASSEROLE

1 lb. ground beef
2 tsp. seasoned salt
2 cloves garlic, crushed
1/2 tsp. pepper
1 large can tomatoes (3 1/2 c.)
1 (15 oz.) can Franco-American or Chef-Boy-Ar-Dee's spaghetti sauce and mushrooms
1 pkg. spaghetti sauce mix (Lawry's)

3/4 lb. lasagna broad noodles (12 of them)
1/2 lb. Mozzarella cheese slices, or shredded
1/2 lb. dry (or regular drained) cottage cheese
1/2 c. grated Parmesan cheese

Brown ground beef and seasoned salt and pepper; add garlic. Simmer slowly for about 10 minutes. Stir in tomatoes, spaghetti sauce and spaghetti sauce mix. Cover and simmer 30 minutes.

Meanwhile, cook noodles in salted boiling water until tender, about 20 minutes. Drain and rinse. Heat oven to 350°. Pour 1/3 sauce into 9x13x2 inch pan; cover with noodles using 6 strips, 2 together. Cover lasagna with half of Mozzarella cheese and cottage cheese, then repeat layers, ending with meat sauce. Then top with Parmesan cheese. Bake about 30 minutes.

Loann Bassett

SALMON LOAF

1 (1 lb.) can salmon
1 c. milk
Salt and pepper to taste
1 Tbsp. chopped parsley
1 c. cracker crumbs
2 eggs, well beaten
2 tsp. lemon juice
2 tsp. minced onion

Flake salmon; add remaining ingredients. Bake in a greased loaf pan for approximately 45 minutes at 350°.

Blanche Baker

HADDOCK IN CASSEROLE

1 medium sized haddock (or cod fillets)
1/4 c. flour
1 tsp. salt
1/2 tsp. pepper
4 small onions
1/2 c. oil or melted fat
2 c. canned tomatoes
1 1/2 c. fish stock

Skin the haddock and use the skin with head to make the fish stock. Cut the fish into pieces (fillets of haddock or cod may be used). Dip into the flour to which has been added the salt and pepper and cook for 10 minutes in the hot fat, turning to brown on both sides. Transfer the fish to a casserole. Add the onions to the hot fat and cook until they begin to turn yellow. Stir in the remainder of the flour. When this is golden brown, add the tomatoes and stock. If fillets have been used, add water instead of stock; pour over fish in casserole and cover. Bake 1 hour at 350°. Serve in the casserole. Serves 4.

Louella Mavis

RICE WITH CELERY AND TUNA

4 stalks celery, diagonally sliced
1 Tbsp. chopped onion
2 Tbsp. butter
2 1/2 c. water
3/4 tsp. salt
1/2 tsp. basil
1/4 tsp. oregano
1 (1 lb.) can tomatoes, reserve juice
1 c. raw rice
2 (6 1/2 oz.) cans tuna, drained

Heat electric skillet to 225°. In skillet, combine celery, onion, butter, water, salt, basil, oregano and reserved juice. Bring to a boil; add rice and bring to second boil. Reduce heat to simmer and cook, covered, for 30 minutes, or until rice is fluffy. Add tomatoes and tuna. Heat, covered, to serving temperature. Reduce heat to warm for serving. Makes 6 servings. Tip may be seasoned with soy sauce.

TURKEY 'N DRESSING SKILLET DINNER

1/3 c. margarine
1/2 c. shredded carrots
1/3 c. chopped onion
1 (8 oz.) pkg. corn bread stuffing mix
2 c. chopped, cooked turkey
1 can cream of chicken soup
1 c. water
1 tsp. poultry seasoning
1-2 Tbsp. parsley flakes

Heat skillet to 250°. Melt butter in skillet; add carrots and onion; saute until carrots are tender. Reduce heat to 225°. Stir in stuffing mix and turkey. In small bowl, combine soup, water and poultry seasoning. Stir in turkey mixture. Heat through, uncovered, about 10 minutes, stirring occasionally. Sprinkle with parsley. Reduce to warm for serving. Makes 4 to 6 servings.

Tip: One 8-ounce package herb seasoned stuffing mix may be used instead for corn bread stuffings. Omit the poultry seasoning.

SEAFARER'S CASSEROLE

Mix together:

4 c. cooked macaroni
1 can well drained tuna
1/4 c. chopped onion
1/4 c. chopped celery
1/4 c. chopped green pepper
1/4 c. chopped stuffed olives

Over this, pour the following Cheese Sauce:

1 large can evaporated milk
1 Tbsp. mustard
2 c. grated American cheese
1/3 c. mayonnaise (not salad dressing)

Mix and pour into buttered casserole. Bake at 350° for about 30 minutes.

Diana Congleton

TUNA NOODLE WITH PEAS

1 can cream of celery soup
1 c. milk
2 c. water
1/2 tsp. celery salt
1/2 tsp. dill weed
1/4 c. chopped onion
1 (8 oz.) pkg. noodles
1 (10 oz.) pkg. frozen peas
2 (6 1/2 oz.) cans tuna, drained

In skillet, combine soup, milk, water, celery salt, dill weed and onion. Bring to a boil at 225°. Add noodles and bring to a second boil. Reduce heat to simmer and cook, covered for 30 minutes, or until noodles are tender. Stir in peas, cook, covered, an additional 10 minutes. Stir in tuna and heat to serving temperature. Reduce heat to warm for serving. Makes 6 servings.

TUNA SUPREME

1/4 c. butter or margarine
1/4 c. chopped onion
6 Tbsp. flour
3 c. milk
1 (6 1/2 oz.) can tuna, drained and flaked
1 (10 oz.) pkg. frozen peas and carrots, cooked
Salt and pepper
1 c. shredded American cheese

Heat electric skillet to 225°; add onion. Saute until crispy tender. Stir in flour, gradually stir in milk and cook, stirring constantly, until thickened. Stir in tuna and vegetables. Season to taste. Sprinkle with cheese over top; cover just until cheese melts. Reduce to warm for serving. Serve over toast, waffles or corn bread. Makes 4-6 servings.

PAN-FRIED FISH

2 lb. fish fillets
1/2 c. milk
1 egg, slightly beaten
Salt and pepper
1/2 c. flour, corn meal, or cracker crumbs
1/4 c. butter

Wash and dry fish; cut into serving pieces. Combine milk with egg; dip fish in mixture. Coat with flour, corn meal or cracker crumbs. Sprinkle with salt and pepper. Preheat skillet to 325°. Melt butter; place coated fish fillets in skillet. Fry fish until golden brown, about 5-7 minutes. Turn fish only once. Makes 6-8 servings.

SPAGHETTI AND MEAT SAUCE

1 or 1 1/2 lb. hamburger
1 onion
1 can tomato paste
Dash of Worcestershire sauce
1 qt. tomato juice
Salt and pepper to taste
Thin spaghetti

Brown hamburger and onion in skillet; add rest of ingredients except spaghetti. Simmer at least 1 hour. Cook thin spaghetti in salt water; drain. To serve, put spaghetti on individual plates and pour meat sauce over it. This saves making meat balls. The sauce can be made the day before, then all you have to do is heat sauce and cook spaghetti. A quick meal.

Mrs. Floyd Petty

LASAGNE

Cook 10 ounces lasagne noodles in boiling water until tender. Put in cold water to cool. Cook 1-2 pounds hamburger and 1 medium onion until done; drain off fat. Line 13x9x2 inch pan with noodles, spread hamburger layer over noodles. Spread 3 cups cottage cheese over hamburger, then layer 5 or 6 slices of American or Velveeta cheese over cottage cheese. Sprinkle with Mozzarella cheese and Parmesan cheese. Pour 1/2 jar spaghetti sauce over all, another of noodles and rest of sauce. Top with Mozzarella cheese and Parmesan cheese. Bake at 350° to 375° for 30 minutes or until bubbly and cheese melts.

Ruth Leeke

LASAGNE

1 lb. ground beef
1 c. chopped onion (or 2 Tbsp. dry)
1 (1 lb.) can tomatoes
1 (6 oz.) can tomato paste
1/3 c. water
1 garlic clove or 1/8 tsp. dry
1 tsp. oregano
1/4 tsp. pepper
Salt
1/2 lb. lasagne noodles, cooked
2 (6 oz.) pkg. Mozzarella cheese slices
1/2 lb. Velveeta cheese, thinly sliced
1/2 c. grated Parmesan cheese

Brown meat; add onion and cook until tender. Stir in tomatoes, tomato paste, water, garlic and seasonings. Cover and simmer 30 minutes. In a 12x8 inch baking pan, layer noodles, meat sauce and cheeses. Repeat layers, end with some sauce on top. Bake at 350° for 30 minutes. For Italian flavor, use Kraft cheeses.

Barb Chaille

BEEF-TOMATO DINNER

1 lb. ground beef
2 Tbsp. minced onion
1 Tbsp. parsley flakes
1 (6 oz.) can tomato paste
3 c. water
1 tsp. salt
2 tsp. chili powder
1 (4 oz.) can mushrooms and juice
1 (7 oz.) pkg. macaroni

In electric skillet at 325°, brown meat and drain. Add all the ingredients except macaroni and bring to a boil. Reduce heat to 225°; add macaroni and bring to boil. Cover, reduce heat to simmer and cook for 20-25 minutes, or until macaroni is tender. Reduce heat to warm for serving. Makes 5 servings.

LIVER AND ONIONS IN GRAVY

Salt and pepper liver. Brown in small amount of Crisco. Cover each piece with slice of onion. Mix together:

1 can cream of celery soup	1 env. Lipton's "Cup-A-Soup" dry onion soup
2 Tbsp. flour	

Add small amount of water if needed and pour over meat and onions. Cover tightly and simmer about 1/2 hour.

Mary Welch

JON MAZETTI

1 mango	10 or 12 oz. noodles
1 large onion	1 (4 oz.) can mushrooms
1 lb. ground beef	1 can Campbell's tomato soup
1 lb. bulk fresh sausage (not seasoned)	

First, brown the meat. Drain off fat; place meat in mixing bowl, then brown the onion, mango and mushrooms in butter. Place with meat in mixing bowl. Cook noodles and add to meat and other ingredients; mix all together. Place in greased baking dish and bake at 350° for approximately 45 minutes. Good with garlic toast.

Myrtle See

SPAGHETTI

1 (8 oz.) pkg. spaghetti, cooked as directed	1 lb. hamburger, browned
	2 cans tomato soup
1/4 lb. bacon, cooked, crushed	1 can tomatoes, cut in pieces
	Salt and pepper
1 onion, chopped, cooked in bacon grease	Garlic, if desired

Combine and cook 2 to 2 1/2 hours in slow 250° oven. Stir occasionally. Serves 8.

Mary Van Horne

HOT TAMALE BAKE

1 c. yellow corn meal
1 c. cold water
2 c. boiling water
1 Tbsp. butter or margarine
1 tsp. salt
1 lb. ground beef
2 small onions, sliced
1/2 medium green pepper, chopped (about 1/2 c.)
Shredded lettuce
3 Tbsp. yellow corn meal
1 (16 oz.) can whole tomatoes
1 (16 oz.) can kidney beans, drained
1-2 tsp. chili powder
1 tsp. salt
1/2 tsp. crushed dried chilies
1/4 tsp. garlic salt
1/2 c. shredded taco-flavored or Cheddar cheese (about 2 oz.)

Heat oven to 350°. Mix 1 cup corn meal and the cold water in 2-quart pan. Stir in boiling water, butter and 1 teaspoon salt. Cook over medium heat, stirring constantly, until mixture thickens and bubbles. Reduce heat. Cover and simmer 5 minutes, stirring occasionally. Spread evenly over bottom and side of greased 3-quart casserole. Bake, uncovered, for 15 minutes. While corn meal crust is baking, prepare the filling. Cook and stir ground beef over medium heat until light brown; drain. Stir in onions, green peppers, 3 tablespoons corn meal, the tomatoes (with liquid), beans, chili powder, 1 teaspoon salt, the chilies and garlic salt. Pour into crust; sprinkle with cheese. Bake uncovered until bubbly, about 35 minutes. Serve on lettuce in bowls. Makes 8 servings.

Helen Houlton Shutt

JOHNNY MAZETTI

1 lb. ground beef
1 lb. ground pork
1 1/2 c. chopped green peppers
1 c. chopped celery
1/2 c. butter or margarine
2 tsp. salt
1/3 c. chopped olives
1 (4 oz.) can mushrooms
1 can tomato soup
1 (8 oz.) can tomato sauce
1 lb. broad noodles, cooked
2 c. grated American cheese

Brown and drain the meats. Partially cook the green pepper, celery and onion. Mix all ingredients and place in a 10x14x2 inch roasting pan. Bake at 350° for approximately 35 minutes. Makes 12 servings.

Sharon Houlton

CHICKEN NOODLE CASSEROLE

1 chicken, boiled
1 lb. Velveeta cheese, melted
2 c. cream of mushroom soup
1 pkg. noodles
1 small onion or onion powder

Cook onion in a little water; pour off water. Combine soup, onion and melted cheese. Cook noodles in broth of chicken. Combine chicken pieces, noodles and cheese mixture, alternating. Sprinkle salt and pepper over this. Bake 1/2 to 1 hour at 350°.

Loraine Hartranft

STROGANOFF

Saute 1/2 cup onion and 1 clove garlic in 1/2 stick of butter. Add 1 pound ground beef (browned and drained). Add:

2 Tbsp. flour
1/4 tsp. pepper
2 tsp. salt
1 (8 oz.) can mushrooms

Cook 5 minutes and add 1 can cream of chicken soup and simmer, uncovered, for 10 minutes. Stir in 1 cup sour cream. Heat well and serve on rice or noodles.

Loraine Hartranft

GRANDMOTHER'S HEUNINGERS DRESSING

80 saltine crackers, crushed
1/8 tsp. cloves
1/8 tsp. allspice
1/8 tsp. nutmeg
1/4 tsp. salt
3 eggs, beaten
1 c. water
1 c. turkey broth
1 1/2 Tbsp. onion, chopped
1/3 c. parsley tops, chopped

Add water and drippings to beaten eggs, then add to first 5 ingredients. Add chopped onion and parsley. Put in greased pan. Bake at 350° for 20 minutes or until puffed and slightly browned. If too solid, add more broth during baking or when chopped to serve.

Sherri Sible, Diane Mannon
Loraine Hartranft

Rice

DEAR MONA: Stop looking. Here it is:

DEAR ABBY: I'm considered a good cook, and I don't mind giving out my recipe to anyone who wants it. My gripe is the person who doesn't follow the instructions and then complains because it didn't turn out like mine.

For example, take this simple recipe I have used for over 20 years and have given to countless guests:

INFALLIBLE RICE
(serves four hungry,
or six polite people)

1 medium onion, minced
2 tablespoons butter
1 cup long-grain, raw white rice
2 cups chicken broth (hot)

Saute onion in butter until transparent. Combine onion, rice and hot broth. Bring to a boil on top of range. Cover and place in 325-degree oven for 20 minutes. Serve and listen to the compliments.

Simple enough? Well, you ain't heard nuthin' yet. I have had people complain that theirs wasn't like mine. Upon questioning them, I learned why. Here are a few reasons:

1. Used instant rice.
2. Used another shortening, not butter.
3. Left out the onion.
4. Failed to cover the rice while baking.
5. Used water instead of broth.
6. Allowed rice to boil for some time before placing in oven.
7. Let broth cool before using.
8. Baked for 40 minutes.
9. Liked onions, so added second onion.

Now I ask you! Why can't some people just follow instructions?

RESIGNED

DEAR RESIGNED: For some people, instructions are something they read carefully after a failure to find out what they did wrong.

Breads, Rolls, Pastries

EQUIVALENT CHART

3 tsp.	1 tbsp.
2 tbsp.	1/8 c.
4 tbsp.	1/4 c.
8 tbsp.	1/2 c.
16 tbsp.	1 c.
5 tbsp. + 1 tsp.	1/3 c.
12 tbsp.	3/4 c.
4 oz.	1/2 c.
8 oz.	1 c.
16 oz.	1 lb.
1 oz.	2 tbsp. fat or liquid
2 c.	1 pt.
3½ c. unsifted whole wheat flour	1 lb.
8 to 10 egg whites	1 c.
12 to 14 egg yolks	1 c.
1 c. unwhipped cream	2 c. whipped
1 lb. shredded American cheese	4 c.
¼ lb. crumbled blue cheese	1 c.
1 lemon	3 tbsp. juice
1 orange	1/3 c. juice
1 lb. unshelled walnuts	1½ to 1¾ c. shelled
2 pt.	1 qt.
1 qt.	4 c.
5/8 c.	1/2 c. + 2 tbsp.
7/8 c.	3/4 c. + 2 tbsp.
1 jigger	1 1/2 fl. oz. (3 tbsp.)
2 c. fat	1 lb.
1 lb. butter	2 c. or 4 sticks
2 c. sugar	1 lb.
2 2/3 c. powdered sugar	1 lb.
2 2/3 c. brown sugar	1 lb.
4 c. sifted flour	1 lb.
4½ c. cake flour	1 lb.
4 oz. (1 to 1¼ c.) uncooked macaroni	2¼ c. cooked
7 oz. spaghetti	4 c. cooked
4 oz. (1½ to 2 c.) uncooked noodles	2 c. cooked
28 saltine crackers	1 c. crumbs
4 slices bread	1 c. crumbs
14 square graham crackers	1 c. crumbs
22 vanilla wafers	1 c. crumbs

SUBSTITUTIONS FOR A MISSING INGREDIENT

1 square **chocolate** (1 ounce) = 3 or 4 tablespoons cocoa plus ½ tablespoon fat.
1 tablespoon **cornstarch** (for thickening) = 2 tablespoons flour.
1 cup sifted **all-purpose flour** = 1 cup plus 2 tablespoons sifted cake flour
1 cup sifted **cake flour** = 1 cup minus 2 tablespoons sifted all-purpose flour
1 teaspoon **baking powder** = ¼ teaspoon baking soda plus ½ teaspoon cream of tartar.
1 cup **sour milk** = 1 cup sweet milk into which 1 tablespoon vinegar or lemon juice has been stirred; or 1 cup buttermilk (let stand for 5 minutes).
1 cup **sweet milk** = 1 cup sour milk or buttermilk plus ½ teaspoon baking soda.
¾ cup **cracker crumbs** = 1 cup bread crumbs.
1 cup **cream, sour, heavy** = 1/3 cup butter and 2/3 cups milk in any sour milk recipe
1 teaspoon **dried herbs** = 1 tablespoon fresh herbs.
½ cup **evaporated milk** and ½ cup **water** or 1 cup **reconstituted nonfat dry milk** and 1 tablespoon **butter** = 1 cup whole milk.
1 package **active dry yeast** = 1 cake compressed yeast.
1 tablespoon **instant minced onion, rehydrated** = 1 small fresh onion.
1 tablespoon **prepared mustard** = 1 teaspoon dry mustard.
1/8 teaspoon **garlic powder** = 1 small pressed clove of garlic.
1 lb. **whole dates** = 1½ c. pitted and cut.
3 medium **bananas** = 1 c. mashed
3 c. **dry corn flakes** = 1 c. crushed
10 **miniature marshmallows** = 1 large marshmallow

GENERAL OVEN CHART

Very slow oven	250° to 300° F.
Slow oven	300° to 325° F.
Moderate oven	325° to 375° F.
Medium hot oven	375° to 400° F.
Hot oven	400° to 450° F.
Very hot oven	450° to 500° F.

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	**Average Contents**
8-oz.	1 cup
picnic	1¼ cups
No. 300	1¾ cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2½ cups
No. 2½	3½ cups
No. 3	4 cups
No. 10	12 to 13 cups

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BASIC SOURDOUGH STARTER

2 c. flour	1 pkg. dry yeast or yeast cake
2 c. warm water	

Mix all ingredients. Let stand uncovered in a warm place overnight or up to 48 hours. The longer the mixture stands, the stronger the ferment will be. After fermenting, the starter is ready to use or to store in the refrigerator. "Feed" once or twice a week with 1 cup milk, 1 cup flour and 1/4 cup sugar.

Jo Holsinger, Louella Mavis

SOURDOUGH BREAD

Remove 2 cups of Sourdough Starter from refrigerator 1 hour before preparing recipe.

5 1/2 to 6 1/2 c. flour	2 Tbsp. butter or oleo
1 pkg. active dry yeast	1 c. hot tap water (125° to 130°)
2 Tbsp. sugar	2 c. Sourdough Starter
1 Tbsp. salt	

Combine 1 cup undissolved yeast, sugar and salt in large bowl. Stir well to blend. Add butter and hot tap water and beat with electric mixer for 2 minutes at high speed, scraping bowl occasionally.

Add Sourdough Starter and 1 cup flour, beat at high speed for 1 minute. Stir in enough of remaining flour gradually with wooden spoon to make a soft dough which leaves the side of bowl. Turn out on floured board and knead for 8-10 minutes or until the dough is smooth and elastic. Divide dough into 2 pieces and roll out to a 12x8 inch shape. Roll up, starting with 8-inch side, making it tight. Seal edges and ends well. Place seam side down in a greased 9x5x3 inch loaf pan. Brush top lightly with oil and cover with plastic wrap or towel. Let rise in warm place for 1 or 1 1/2 hours, or until double in size. Bake at 375° for 40 to 50 minutes or until golden brown. Remove from pan immediately. Cool on rack.

Louella Mavis

WHITE BREAD

Mix 1 package of dry yeast in 1 cup warm water and let stand for a few minutes.

3 c. water
4 Tbsp. sugar
4 Tbsp. shortening
4 tsp. salt
About 5 lb. flour

Mix all together; knead until not sticky. Let rise until double in a warm place. Then knead again and let rise until double. Knead some, then shape into 4 loaves or make into 2 long pans of cinnamon rolls.

To make cinnamon rolls: Roll into 2 sections. Sprinkle with sugar and cinnamon and roll into long roll. Cut off into 1-inch pieces. Lay in pan of nuts, brown sugar and butter. Let rise half again and bake at 350° until light brown.

Loie Krebs

ICEBOX ROLLS

1 c. skimmed milk
1 c. water
1/2 c. sugar
2 tsp. salt
3 Tbsp. shortening

Scald above ingredients and let cool. Add 2 well beaten eggs. Dissolve 2 cakes yeast in 1/4 cup warm water and 1 teaspoon sugar. Mix yeast in above mixture after cooled. Add 4 cups flour and beat well. Add 3 cups more of flour and mix well. Put in greased bowl and place in refrigerator overnight. Must be large bowl. Roll out into balls and let rise for 3 hours. Bake 25 minutes at 350°.

Florence Bassett

LIGHT YEAST ROLLS

1/4 c. Oleo
~~3/4 c. Crisco~~
1 c. boiling water
1/2 c. sugar
2 tsp. salt
2 pkg. dry yeast
1 c. warm water
2 eggs, beaten
6 c. sifted flour

Dissolve shortening in boiling water; cool. Add sugar and salt. Dissolve yeast in 1 cup warm water; add eggs, then add to shortening mixture. Stir in flour; let rise until double. Make into rolls. You can let rise and bake or put in refrigerator and let rise next day and bake. Bake at 400° for 20 minutes.

Rose Buttermore

ROLLS

2 sticks oleo
3/4 c. sugar

Mix together, then add 1 cup hot water. Take 2 cakes yeast and 1 cup cold water; dissolve yeast. Then add:

6 1/2 c. flour
2 eggs, beaten

Mix all together well and put in refrigerator. Do not handle dough more than necessary. Roll out about 1/2 inch dough and cut with round cutter and fold over for Parker House rolls.

For a sweet roll, roll dough thinner and spread butter, brown sugar, cinnamon and pecan pieces. Make long roll and then cut slices. Allow to rise 2 to 2 1/2 hours. Bake in 450° oven for 5 minutes, then at 350° for 25 minutes. Serves 24.

Mary VanHorne

GOLDEN CHEESE DINNER ROLLS

1 Tbsp. yellow corn meal
3 1/2 to 4 c. Pillsbury bread flour
2 Tbsp. sugar
4 oz. or 1 oz. dry buttermilk salad dressing mix
2 pkg. active dry yeast
1/4 c. margarine or butter
1 (11 oz.) can condensed Cheddar cheese soup
1/4 c. milk
2 eggs
1 Tbsp. corn meal

Grease 13x9 inch pan or two 9-inch round cake pans. Sprinkle with 1 tablespoon corn meal. Lightly spoon flour into measuring cup. Level off. In large bowl, combine 1 1/2 cups flour, sugar, salad dressing mix and yeast; blend well. In medium saucepan, heat margarine, soup and milk until very warm. Add warm liquid and eggs to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, stir in 1 1/2 cups flour to form stiff dough. On floured board, knead in 1/2 to 1 cup flour until dough is smooth and elastic, about 10 minutes. Place in greased bowl; cover loosely with plastic wrap and cloth towel. Let rise in warm place (80° to 85°) until light and doubled in size, about 1 hour. Punch down dough several times to remove air bubbles. Divide dough into 2 parts; shape into balls, allow to rest on counter, covered with inverted bowl for 15 minutes. Divide dough into 24 parts; shape each into smooth balls; place in prepared pan. Sprinkle with 1 tablespoon corn meal. Cover; let rise in warm place until light and doubled in size, about 45-60 minutes. Heat oven to 400°. Bake 13-18 minutes or until rolls sound hollow when lightly tapped. Remove from pan immediately. Makes 24 rolls.

Karen Strahm

REFRIGERATED CRESCENT WHEAT ROLLS

1 1/2 c. boiling water
1/3 c. granulated sugar
3 Tbsp. butter or margarine (unsalted or regular)
1 2/3 c. spoon size shredded wheat, finely rolled (about 1 1/3 c. crumbs)
2 (1/4 oz.) pkg. active dry yeast
1/4 c. warm water (105° to 115°)
1 egg, beaten
3 1/4 to 3 1/2 c. all-purpose flour

1. In large bowl, combine boiling water, sugar, butter or margarine and shredded wheat crumbs. Stir until butter or margarine is melted; cool to lukewarm. In small bowl, dissolve yeast in warm water. 2. Add yeast mixture to shredded wheat mixture. Add egg and 2 cups flour; beat until smooth. Stir in remaining flour, mixing well to make a soft dough. Cover tightly with foil. Refrigerate at least 3 hours, but not more than 2 days. 3. Grease 2 baking sheets. Remove dough from refrigerator, punch down; divide in half. On lightly floured board, roll each half into 13-inch circle, cut each into 12 pie shaped wedges. Beginning at wide end, roll each wedge tightly pressing ends to seal. Place on baking sheets and curve into crescent shapes. Cover with towel; let rise in warm place till doubled in bulk, about 1 hour. 4. Preheat oven to 375°. Bake until light brown, 18 to 20 minutes. Makes 24 crescent wheat rolls.

Loann Bassett

PARKER HOUSE ROLLS

2 c. lukewarm water
1/2 c. dry milk
1/2 c. shortening
1/2 c. sugar
2 pkg. dry yeast
7 c. flour
4 eggs

Mix all but flour, then add flour (2 cups at a time), beating in between additions. Turn out on floured board and knead until well mixed, at least 5 minutes. Put into large greased pan and let rise in warm place until double in bulk, punch down and let rise again. (I heat oven slightly and have dough in a covered pan.) Knead down and then cut off 1/3 of dough and roll out to 1/4 to 1/2 inch thick. Cut into rounds with a 2 1/2 inch cutter. Pull round lengthwise and dip one end in butter which has been melted and fold over. Place on oiled pan and when pan is full, press down to make all same height. Let rise till double in size. Bake at 400° for 20 minutes; turn off heat and let set a few minutes (3-5). Makes at least 3 dozen.

Hint: I melt the top off a condensed milk can, punch hole in other end; makes a good cutter.

Marilynne Clem

BASIC BREAD

1 qt. water
1 c. sugar
1 tsp. baking powder
1 pkg. yeast
1 c. shortening
1 egg
1 (heaping) tsp. salt
6 c. flour

Heat water, sugar and shortening. Cool to lukewarm, add egg yeast and 6 or more cups of flour. Beat until cake batter consistency or slightly thicker. Let this rise in large bowl until double in size. Add baking powder, salt and enough flour to make dough. Put in refrigerator and use when needed (will keep 2 weeks). Take out amount needed and knead several times and let rise in bowl. Then make into rolls or loaves. Bake at 350° until brown.

Betty Brown

POTATO REFRIGERATOR ROLLS

Measure into mixing bowl 1 1/2 cupfuls hot water (can be potato water). Add 2/3 cup soft shortening, stirring to melt the shortening. Cool to 100°-115°. Add, stirring to dissolve, 1 package dry yeast. Stir in:

2/3 c. sugar
1 1/2 tsp. salt
2 eggs
1 c. lukewarm mashed potatoes

Mix in 7 to 7 1/2 cupfuls flour. Turn onto lightly floured board. Knead until smooth and elastic. Place greased side up in greased bowl. Cover with damp cloth. Place in refrigerator overnight. About 2 hours before baking, shape dough into rolls, coffee cakes, etc. Cover and let rise until double (1 1/2 to 2 hours). Bake according to directions for each type. For Caramel-Pecan Rolls, use the following topping.

Topping: Combine -

1/3 c. melted margarine
1/2 c. brown sugar, packed
1 Tbsp. corn syrup
2/3 c. pecan halves

Pour mixture into greased 13 x 9 1/2 x 2 inch pan. Combine 1/2 cupful brown sugar and 2 teaspoons cinnamon. On floured board, roll approximately 1/2 of above dough into 15x9 inch oblong; spread with additional melted margarine and sprinkle with sugar-cinnamon mixture. Roll up tightly, beginning at wide side. Seal edge well, cut into 1-inch slices and place cut side down in prepared pan. Cover. Let rise in warm place until double. Heat oven to 375° and bake 25-30 minutes. After removing from oven, spread a light coat of margarine over rolls, invert pan and remove from pan.

Phyllis Kummer

FRY BREAD

2 c. flour
2 tsp. baking powder
1/3 c. sugar
Pinch of salt
Enough milk to make like bread dough

Put ingredients in bowl. Make hole in center and add milk. Stir it first, then knead with hand. Make in flat balls and drop in deep fat. Turn to brown.

Pat King

CORN MUFFINS

1/4 c. white sugar
2/3 c. lard
1 egg
1 tsp. soda
1 tsp. salt
2 c. flour
2 c. corn meal
2 c. sour milk or buttermilk

Melt the lard before putting into the batter. Set aside. Mix the sifted flour with the soda; add rest of the ingredients and stir well. Makes about 18 muffins. Bake at 350° for about 20 minutes.

Cleo Reed

CORN BREAD

1 1/4 c. yellow corn meal
1/2 c. flour
1/4 c. sugar
2 tsp. baking powder
1/2 tsp. salt
1 egg, well beaten
1 c. sweet milk
4 Tbsp. melted fat (bacon fat is especially good)

Mix and sift dry ingredients; add beaten egg, milk and melted fat. Bake in a shallow greased pan in a hot oven (425° to 450°) oven for approximately 20 minutes.

Jo Holsinger

BANANA BREAD

1 3/4 c. flour
1/2 tsp. soda
1/2 tsp. baking powder

Sift together, then add:
1 c. sugar
1/2 c. butter

Beat all together. Then add 2 eggs and 1 cup crushed bananas and 1/2 cup crushed nuts. Bake at 350° to 400° for 40 minutes.

Pauline Simanton

DATE NUT BREAD

1 (8 oz.) pkg. dates, cut
in small pieces
1 Tbsp. butter
1 1/2 c. white sugar
1 3/4 c. hot water

Combine and let cool. Add:

3 1/2 c. flour
2 tsp. soda
1/2 tsp. salt

Mix well; add:

1 egg
3/4 c. nuts

Mix all together well. Bake at 325° for 15 minutes, then turn up to 350° for 45 minutes.

Betty Brown

RHUBARB BREAD

1 1/2 c. brown sugar
2/3 c. liquid shortening
1 egg
1 c. buttermilk
2 1/2 c. flour
1 tsp. salt
1 tsp. soda
1 tsp. vanilla
1/2 tsp. cinnamon
1 1/2 c. raw rhubarb (diced)

Mix all together and bake in greased 9x13 inch pan.

Topping:

1/2 c. white sugar
1 Tbsp. butter
1 tsp. cinnamon

Mix together and sprinkle over cake. Bake in 325° oven for 45 to 50 minutes.

Barb Kessler

CARROT WALNUT BREAD

1 1/2 c. finely grated raw
carrots
1 c. brown sugar
1 tsp. grated orange peel
1 Tbsp. vegetable oil
1 c. boiling water
2 eggs, beaten
1 1/3 c. sifted flour
1 c. unsifted wheat flour
2 1/2 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
1 c. chopped nuts

Combine carrots, sugar, orange peel, oil and boiling water. Mix well. Set aside to cool. Stir eggs into carrot mixture. Mix flours, baking powder, soda and salt. Blend into carrot mixture. Stir in nuts. Turn into well greased 9x5x3 inch pan. Let stand 5 minutes. Bake at 350° for 50 to 60 minutes.

Evelyn Simanton

APPLESAUCE NUT BREAD

1 1/4 c. applesauce
1 c. sugar
1/2 c. Crisco oil
2 eggs
3 Tbsp. milk
2 c. flour
1 tsp. soda
1/2 tsp. baking powder
1/2 tsp. cinnamon
1/4 tsp. salt
1/4 tsp. nutmeg
1/4 tsp. allspice

Mix together and put in a well greased floured pan.

Topping:

1/4 c. chopped pecans
1/4 c. brown sugar
1/2 tsp. cinnamon

Spread over top. Bake at 350° for 1 hour if using a 9x5x3 inch pan, or 45-50 minutes in two 8x3x2 inch pans.

Marie Bowerman

ZUCCHINI WALNUT BREAD

4 eggs
2 c. sugar
1 c. vegetable oil
3 1/2 c. unsifted flour
2 c. grated zucchini
1 1/2 tsp. baking soda
1 1/2 tsp. salt
1 tsp. cinnamon
3/4 tsp. baking powder
1 c. chopped nuts

Beat eggs. Gradually add sugar and beat smooth; add oil. Combine dry ingredients and add with zucchini alternating with dry ingredients. Add nuts and 1 teaspoon vanilla. Pour into 2 greased and slightly floured loaf pans. Bake on lowest rack at 350° for 55 minutes. Can be glazed with powdered sugar mixed with a little cream to spreading consistency. This can be frozen. (If you coat the pans with Pam, no flour is needed.)

Louella Mavis

MONKEY BREAD

4 cans Ballard biscuits (10 in a can)	1 c. granulated sugar
	1 tsp. cinnamon

Boil together:

1 1/2 sticks oleo	1 tsp. cinnamon
1 c. brown sugar	

Grease a Bundt pan and heat oven to 350°. In a Tupperware bowl, put granulated sugar and cinnamon. Using 1 can at a time, cut biscuits into quarters. Place into bowl to shake and coat. Put these into Bundt pan and repeat for other 3 cans. Place remaining sugar mixture from bowl over the top of the biscuits. Pour oleo mixture over this. Bake 30-35 minutes. Let cool for 10 minutes. Invert pan to remove. This may run over just a little, so I place mine on a tin. This is a pull apart breakfast treat and goes over real big with kids.

Marilyn Minard, Imogene Mavis
Carolyn Hart

PUMPKIN BREAD

3 c. sugar	3 1/2 c. flour
1 1/2 tsp. salt	2 c. pumpkin
1 tsp. nutmeg	4 eggs
2 tsp. soda	2/3 c. water
	1 c. Crisco oil

Sift dry ingredients; beat eggs and add pumpkin, water and oil. Add dry ingredients. Fill greased and floured pan 1/2 full. Bake at 350° for about 1 hour. Makes a large bread or cake.

Optional: Frost with Powdered Sugar Icing and sprinkle lightly with nutmeg and cinnamon.

Loraine Hartranft

PUMPKIN BREAD

3 c. sugar	1 1/2 tsp. nutmeg
1 c. cooking oil	1 c. chopped nuts
4 eggs	1 c. chopped dates
2/3 c. water	3 1/2 c. flour
2 c. pumpkin	2 tsp. soda
1 tsp. salt	1 tsp. cinnamon

Mix together. Bake in a greased loaf pan for 1 hour at 350°. Can be stored in freezer.

Luella Fortman

OATMEAL MUFFINS

1 c. quick oatmeal
1 c. buttermilk or sour milk
1 egg
1/2 c. brown sugar
1 c. flour
1/2 tsp. salt
1 tsp. baking powder
1/2 tsp. soda
1/2 c. melted shortening

Soak oatmeal in buttermilk 1 hour; add egg and beat well. Add sugar and mix; add sifted dry ingredients. Add cooled shortening. Bake in muffin tins which have been greased for about 15-20 minutes at 400°. Makes 1 dozen.

Pat King

PUMPKIN BREAD

3 c. sugar
1 c. cooking oil
4 eggs
1/3 c. orange juice
1/3 c. water
2 c. pumpkin
3 1/3 c. flour
2 tsp. soda
1 1/2 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg

Mix sugar, oil, eggs, juice, water and pumpkin together. Sift dry ingredients and add to first mixture. Bake for 1 hour at 350°. This makes 2 large or 3 small loaves.

Dorothy Bisel
Helen Stonestreet

APPLE BREAD

1/2 c. shortening
1 c. white sugar
2 eggs
1 tsp. baking powder
1 tsp. baking soda
1 tsp. vanilla
1/2 tsp. salt
2 c. sifted flour
2 c. diced apples
1/2 c. nuts

Cream together shortening, sugar and eggs; add baking powder, soda, vanilla, salt and flour; mix. Add diced apples and nuts; mix well. Pour into loaf pan and bake at 350° for 1 hour. Cool in pan, rotating pan from side to side as it cools.

Betty Shuff

PLUM BREAD

2 small jars of plum baby food	3/4 c. oil (Crisco or Wesson, etc.)
3 eggs	2 c. sugar
3 tsp. red food coloring	

Mix together and set aside.

2 c. flour	1/2 tsp. soda
1/2 tsp. cloves (ground)	1/2 tsp. cinnamon
1/2 tsp. salt	1 c. chopped nuts

Sift together dry ingredients (not nuts). Add to first mixture; add nuts. Bake in greased and floured pan at 350° for 35 minutes or until toothpick comes out clean. (Bake in 2 bread pans or 1 Bundt pan. It also takes longer if baked in Bundt pan.)

Janet Goen

DILL BREAD

Soften 1 package yeast in 1/4 cup warm water and add 1 tablespoon sugar. Combine and heat to lukewarm:

1 c. cottage cheese	2 tsp. dill seeds
1 Tbsp. sugar	1 tsp. salt
1 Tbsp. onion flakes	1/4 tsp. soda
1 Tbsp. butter	1 egg
2 1/4 to 2 1/2 c. flour	

Combine in bowl the cottage cheese, sugar, onion, butter, dill weed, salt, soda, egg and softened yeast. Add flour to form stiff dough, beating well after each addition. Cover; let rise in warm place until light and doubled in size. Stir dough; turn into well greased 8-inch round casserole dish. Let rise in warm place 30-40 minutes. Bake at 350° for 40-50 minutes until brown. Brush with soft butter and serve warm.

Karen Atkinson
Martha Johnson

SOUR CREAM CINNAMON ROLLS

1 c. dairy sour cream
2 Tbsp. margarine
1/2 c. sugar
1/4 tsp. baking soda
1 tsp. salt
1 pkg. yeast
1/4 c. lukewarm water
1 egg
3 c. flour
4 Tbsp. melted butter
3/4 c. brown sugar
2 tsp. cinnamon

Heat sour cream in saucepan until lukewarm. Stir in 2 tablespoons margarine, sugar, soda and salt. Sprinkle yeast on warm water; stir to dissolve. Add yeast and egg to sour cream mixture. Gradually add enough flour to make a soft dough. Turn out on floured surface and knead lightly for 1 minute, form into a ball and let rest for 5 minutes. Roll into a 9x13 inch rectangle. Spread with melted butter. Sprinkle with brown sugar and cinnamon. Roll up like jelly roll, from long side. Cut in 12-15 slices. Place in greased baking pan. Let rise until doubled, about 1 1/2 hours. Bake 22 minutes at 375° or until golden brown. Remove from pan (not necessary). Cool on rack. While warm, drizzle with Confectioners Icing.

Icing:

1 c. powdered sugar
2 Tbsp. light cream or milk
1 tsp. vanilla

Combine and beat until smooth.

Pat Sloffer

QUICK CINNAMON ROLLS

2 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt
4 Tbsp. butter
2/3 c. milk
3 Tbsp. butter
1/2 tsp. cinnamon
Nuts

Sift flour once. Measure, add baking powder and salt; sift again. Cut in shortening; add milk gradually until soft dough is formed. Roll to 1/2 inch thick. Cream last 3 ingredients and spread over dough. Bake in hot oven at 425° for 15 minutes, then at 350° for 15 minutes.

Evelyn Simanton

OATMEAL MUFFINS

1 c. oats
1 c. sour milk
1/3 c. shortening (1/2 butter)
1/2 c. brown sugar
1 c. flour
1 tsp. baking powder
1/2 tsp. soda
1 tsp. salt
1 egg

Soak oats and sour milk for 1 hour. Mix well the shortening, brown sugar and egg. Mix dry ingredients together, then add oats and dry ingredients to shortening; mix well. Place into greased muffin tin. Makes 12. Bake at 400° for 20-25 minutes.

Susan White

SQUASH MUFFINS

3/4 c. brown sugar
1/4 c. Brer Rabbit molasses (or sorghum)
1/2 c. margarine
1 egg, beaten
1 c. cooked squash

Mix all together; add:

1 tsp. soda
1/2 tsp. salt
1 3/4 c. flour

Mix well; fill well greased muffin tins 1/2 full and bake 20 minutes at 375°.

Ruth Warwick

7 WEEK BRAN MUFFINS

1 c. All-Bran
1 c. boiling water

Set aside to cool. Add:

1/2 c. vegetable oil
2 1/2 c. flour
2 1/2 tsp. soda
1 tsp. salt
2 eggs, beaten
1 1/2 c. sugar
2 c. buttermilk
2 c. All-Bran

Sift flour, soda and salt; beat eggs and sugar. Add dry ingredients. Stir in buttermilk and 2 cups All-Bran. Pour in first bran mixture. Cover and put in refrigerator. Bake at 400° for 15-20 minutes. Good for 7 weeks.

Wendy Ginder

6 WEEK MUFFINS

1 (15 oz.) box raisin bran cereal
3 c. sugar
5 c. flour
5 tsp. baking soda
2 tsp. salt
4 eggs, beaten
1 c. melted Crisco
1 qt. buttermilk
Additional raisins and nuts (opt.)

Use giant mixing bowl. Mix the raisin bran, sugar, flour, baking soda, and salt; add beaten eggs, Crisco, and buttermilk. Mix well. Store covered in the refrigerator and use as desired. Do not stir when putting into muffin tins which have been greased. Bake at 400° for 15 minutes. Makes 6 dozen muffins. Batter will keep 1 month to 6 weeks.

Carolyn Knott

APPLE MUFFINS

1 2/3 c. all-purpose flour
2 3/4 tsp. Sweet 'N Low (12 packets)
2 1/2 tsp. baking powder
1/2 tsp. salt
1/4 tsp. nutmeg
1 egg, lightly beaten
2/3 c. skim milk
1/4 c. melted shortening
1 c. minced apples (about 2)
1 tsp. cinnamon

Sift flour, Sweet 'N Low, baking powder, salt and spices into mixing bowl. Combine milk, egg and shortening; add to dry ingredients, blend until flour is moistened. (Do not overmix, batter should be lumpy.) Fold in apples. Preheat oven to 400°. Line muffin pans or custard cups with paper baking cups, pour batter in 2/3 full. Bake 20-25 minutes. If baking cups are not used, grease muffin tins. Makes 12 muffins.

Note: I like to double the amount of apples.

Anna Jennings

RAISIN BRAN MUFFINS

1 1/4 c. all-purpose flour
3 tsp. baking powder
1/2 tsp. salt
1/3 c. sugar
1 1/2 c. raisin bran
1 c. milk
1 egg
1/4 c. vegetable oil

Measure raisin bran and milk into mixing bowl. Stir until combined. Let stand 1-2 minutes or until cereal is softened. Add egg and oil. Beat well. Add dry ingredients to cereal mixture, stirring only until combined. Portion batter evenly into 12 greased 2 1/2 inch muffin pan cups. Bake in oven at 400° for about 25 minutes or until golden brown. Serve hot. Makes 12 muffins.

Barb Chaille

BRAN MUFFINS

5 c. sifted flour
5 tsp. baking soda
2 tsp. salt
2 c. boiling water
2 c. All-Bran
1 c. sugar
1 c. shortening
4 eggs, well beaten
1 qt. buttermilk
4 c. Bran Buds

Sift first 3 ingredients together. Pour boiling water over All-Bran. Set aside. Cream sugar and shortening till light and fluffy. Add eggs; beat well. Blend in buttermilk, Bran Buds and soaked All-Bran. Add dry ingredients; mix well. Can be kept 6 weeks in refrigerator. Fill greased muffin tins 3/4 full and bake at 400° for 20 minutes.

Doneta Oswalt

BLUEBERRY SCONE

2 c. flour
1/2 c. sugar
2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
1/2 c. shortening
2 eggs
1/2 c. sour milk
1 c. blueberries, drained well

Mix dry ingredients together. Cut in shortening. Add beaten eggs and sour milk to make a soft dough. Fold in blueberries. Bake in greased loaf pan for 30 minutes at 375°. Serve hot or split when cold and toast.

Mary Ann Kretz

HELEN WIREY'S COFFEE CAKE

1 box yellow cake mix with pudding	1 c. sour cream
1/2 c. oil	4 eggs
	1/2 tsp. vanilla

Beat all together. Put 1/2 of mixture into 9x13 inch pan and cinnamon mixture which follows, then add the remainder of the cake mix.

Cinnamon Topping:

1/2 c. sugar	1 Tbsp. flour
2 Tbsp. cinnamon	

Mix together well. Bake at 350° for 35-40 minutes.

Marilynn Clem

CHERRY COFFEE CAKE

1 1/4 c. sifted flour	1 slightly beaten egg
1/2 c. granulated sugar	3 Tbsp. milk
1 1/2 tsp. baking powder	1 tsp. vanilla
1/4 tsp. salt	1 (21 oz.) can cherry pie filling
4 Tbsp. butter or margarine	Topping (follows)

Sift together flour, sugar, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. Combine egg, milk and vanilla; add dry mixture and mix well. Spread in greased 11 x 7 x 1 1/2 inch pan. Spoon cherry pie filling over top. Sprinkle with topping. Bake in 350° oven for 45-50 minutes.

Topping: Combine -

1/2 c. flour	1/4 c. packed brown sugar
1/2 tsp. cinnamon	

Cut in 4 tablespoonfuls butter or margarine until mixture resembles coarse crumbs. Sprinkle over above. Very good.

Virginia Yates

RAISIN SPICE COFFEE CAKE

1 pkg. spice cake mix	1/4 c. chopped nuts
2 Tbsp. firm butter or margarine	3 eggs
1/2 c. brown sugar, packed	1 1/2 c. sour cream
	1 (21 oz.) can raisin pie filling

Heat oven to 375°. Grease and flour an oblong pan, 9x13x2 inches. Measure 1/2 cup of cake mix (dry) into small bowl; mix in butter, brown sugar and nuts until crumbly and set aside. Beat eggs slightly with fork; mix in sour cream and remaining cake mix. (Batter will be thick and slightly lumpy.) Spread half the batter in pan; top with raisin pie filling. Spoon and gently spread remaining batter over pie filling in pan, top with reserved crumbly mixture. Bake for 40-45 minutes. Serve warm. Serves 12.

Virginia Yates

COFFEE CAKE

1 box white or yellow cake mix	1 1/2 c. oil
1 (3 3/4 oz.) box instant vanilla pudding	1 1/3 c. water
	3 eggs

Topping:

2 Tbsp. cinnamon	1/2 c. white sugar
1/2 c. brown sugar	Nuts (opt.)

Mix first 5 ingredients together; set aside and mix the topping. Pour 1/2 of the batter in a greased 9x13 inch pan; sprinkle with half of the topping, then add rest of the batter, then top with the rest of the topping. Bake at 350° as directed on the cake mix package.

Helen Houlton Shutt

HEATH COFFEE CAKE

1/4 lb. butter	1 c. buttermilk
2 c. flour	1 tsp. soda
1 c. brown sugar	1 egg
1/2 c. white sugar	1 tsp. vanilla

Blend flour, butter and sugars. Take 1/2 cup and set aside for topping. To the rest, add buttermilk, soda, egg and vanilla. Blend well and pour into a 10x14 inch pan.

Topping:

6 Heath candy bars, crushed
1/4 c. pecans

Mix candy bars and 1/4 cup nuts; add the 1/2 cup that was set aside. Mix well. Sprinkle over the top. Bake at 350° for 30 minutes.

Ruth Habig

COFFEE CAKE

1 box yellow cake mix
1 box instant vanilla pudding
1 1/3 c. water
3 eggs
3/4 c. oil (cooking)

Put in bowl and mix well, like on package.

Topping: Mix together -

1/2 c. sugar
2 Tbsp. cinnamon
1/2 c. raisins
1/2 c. brown sugar
1/2 c. nuts

Put 1/2 the batter in floured and greased 13x9 inch pan. Then place 1/2 the topping mix over the batter, then rest of the batter, and rest of the topping. It is better to put raisins and nuts in between rather on top.

Florence Bassett

STREUSEL FILLED COFFEE CAKE

1 1/2 c. flour, sifted
3 tsp. baking powder
1/4 tsp. salt
3/4 c. sugar
1/4 c. shortening
1 egg, well beaten
1/2 c. milk
1 tsp. vanilla

Combine flour, baking powder, salt and sugar. Cut in shortening until the mixture is like fine corn meal. Blend beaten egg, milk and vanilla and add to above mixture. Beat just enough to mix well. Pour 1/2 the batter into a well greased and floured 8-inch square pan. Sprinkle with half the Streusel mixture; add remaining batter, then remaining Streusel mixture over the top. Bake at 375° for 25-30 minutes.

Streusel Topping:

1/2 c. brown sugar
2 Tbsp. flour
2 tsp. cinnamon
2 Tbsp. butter, melted
1/2 c. nuts, chopped

Mix well and use as instructed above.

Ruby Hungerford

SOURDOUGH COFFEE CAKE

1 c. Sourdough Starter
1/3 c. plus 2 Tbsp. cooking oil
1 egg
1 c. flour
3/4 c. sugar
3/4 tsp. cinnamon
1/4 tsp. salt
3/4 tsp. soda
Nuts, raisins or dates

Add cooking oil and egg to starter; stir. Sift dry ingredients and add to starter mixture; add nuts, raisins, or dates. Mix. Pour into floured and greased cake pan. Bake at 350° for 35-40 minutes. Do not use on the same day after feeding the starter.

Jo Holsinger

BISCUITS SUPREME

2 c. flour
1/2 tsp. salt
4 tsp. baking powder
1/2 tsp. cream of tartar
2 tsp. sugar
1/2 c. butter
2/3 c. milk

Sift flour, salt, baking powder, cream of tartar and sugar. Cut in butter until mixture resembles crumbs. Add milk all at once and stir just until dough follows fork around bowl. Pat or roll 1/2 to 1 inch thick. Cut with floured biscuit cutter. Bake at 450° for 10-12 minutes. Makes 16 medium sized biscuits. For soft biscuits, place them close together. For crusty biscuits, place them 1 inch apart.

Helen Houlton Shutt

CORN MEAL GRIDDLE CAKES

1 c. boiling water
3/4 c. yellow corn meal
1 Tbsp. dark molasses
1 c. sour milk or buttermilk
2 eggs
1 1/2 c. flour
3 tsp. baking powder
1 1/2 tsp. salt
1/4 tsp. soda
3 Tbsp. melted shortening

Pour water over corn meal; stir until thick. Add molasses and milk; beat in eggs. Add flour with baking powder, salt and soda in it. Stir in shortening. Pour on hot greased griddle, turn and brown on the other side. Serve with butter and syrup.

Evelyn Simanton

ALMOST PERFECT PANCAKES

2 eggs
2 Tbsp. melted butter
2 c. milk (buttermilk better)
2 c. flour
2 tsp. baking powder
4 Tbsp. sugar
1/2 tsp. salt
2 tsp. vanilla

Beat eggs, shortening and milk until well blended. Add rest of the ingredients. Mix until creamy with lumps.

Note: If using buttermilk, add 1/2 teaspoon soda per 1 teaspoon baking powder.

Pat Sloffer

YEAST WAFFLES

1 3/4 c. milk
4 eggs, beaten
1 1/2 cakes yeast
2 Tbsp. sugar
1/2 tsp. salt
1/4 lb. butter
2 c. flour, sifted

Mix all together well. Cook in hot waffle iron. Can be used as dessert waffles or with maple syrup.

Nell Souers

LEMON CLOUD PIE

(Makes a 9-inch pie)

1 c. sifted all-purpose flour
1/2 tsp. salt
1/3 c. shortening
1 slightly beaten egg
1 tsp. grated lemon rind
1 Tbsp. lemon juice

Cut shortening into dry ingredients; add 1 tablespoon lemon juice and 1 slightly beaten egg. Sprinkle with lemon rind. Stir with fork until moist enough to hold together. If necessary, add a little water. Roll out on floured board to circle 1 1/2 inches larger than the pan. Fit into pan. Trim edge; place extra pieces in a baking pan. Fold edge to form a rim. Flute and prick. Bake at 400° for 12-15 minutes.

Lemon Cheese Filling:

3/4 c. sugar
1/4 c. cornstarch
1 c. water
1 tsp. grated lemon rind
1/3 c. lemon juice
2 slightly beaten egg yolks

Combine the above ingredients in saucepan. Cook over medium heat, stirring constantly until thick. Add a 4-ounce package cream cheese; blend and cool. Beat 2 egg whites until soft mounds form. Gradually add 1/4 cup sugar and beat until stiff peaks form. Fold into cooled lemon mixture. Spoon into pie shell. Sprinkle crumbled pastry around edge. Chill.

Fanny Boger

LEMON FLUFF PIE

Stir 1 can frozen lemonade (no water added) into 8 ounces cream cheese (softened). Fold in cheese and lemonade and add one 8-ounce package Cool Whip. Place in a crumb crust. Chill 3-4 hours or overnight.

Louella Mavis
From Martha McComas

LEMON PIE

4 Tbsp. cornstarch	Juice and rind of 1/2 orange (grated rind)
1/8 tsp. salt	2 c. boiling water
1 1/4 c. sugar	2 egg yolks
Juice and rind of 2 lemons (grated rinds)	1 1/2 Tbsp. butter

Mix cornstarch, salt and sugar thoroughly. Add 2 cups boiling water and the lemon juice and rind and the orange juice and rind; cook until thickened, stirring constantly. Stir slowly into beaten egg yolks and cook 1 minute longer. Add butter. Cool. Pour into baked pie shell. Top with meringue made from the egg whites or with whipped cream.

Helen Houlton Shutt

SUGAR CREAM PIE

1 (9 inch) baked pie shell	1/4 c. cornstarch
1 c. sugar (white)	2 c. milk

Cook above ingredients together until thick, then add the following:

1 stick butter	1 tsp. vanilla

Stir and pour into baked pie shell; sprinkle with cinnamon. Bake in 375° oven for 15-20 minutes.

Sue Stonestreet

CIDER PIE

1 pt. cider	3/4 to 1 c. sugar
3 Tbsp. cornstarch	1 apple, grated

Cook the ingredients till thick. Pour in baked pie shell. When cooled, top with whipped cream.

Annabelle Yoder

RHUBARB PIE

3 c. rhubarb, cut in
1 inch pieces
2 eggs, beaten
2 Tbsp. whole milk
1 1/2 c. sugar
3 Tbsp. flour
1/4 tsp. salt
1/4 tsp. nutmeg
1 Tbsp. butter

Combine all ingredients except butter. Pour into 9-inch unbaked pie shell. Dot with butter. Pie may be baked with top crust, lattice or left uncovered. Bake at 400° for 50 to 60 minutes or until done.

Rose Buttermore

FLORIDA ORANGE MERINGUE PIE

1 c. orange juice
1 c. orange sections
2 Tbsp. grated orange rind
1 c. sugar
5 Tbsp. cornstarch
3 egg yolks, beaten
2 Tbsp. lemon juice
2 Tbsp. butter or oleo

Cook together until mixture thickens. Pour into baked pie shell. Top with meringue. To 3 egg whites (beaten), gradually add 6 tablespoons sugar and a dash of salt. Bake at 350° until brown.

Neal V. Trout, Sr.

PUMPKIN MINCEMEAT PIE

2 c. ready-to-use
mincemeat or homemade
mincemeat
3/4 c. pumpkin
1/3 c. firmly packed brown
sugar
1 egg
1/4 tsp. cinnamon
1/2 tsp. ginger
1/4 tsp. nutmeg
1 (5 1/3 oz.) can (2/3 c.)
evaporated milk

Spread mincemeat onto bottom of unbaked pie crust. Mix together pumpkin, sugar, egg and spices. Gradually add milk; mix well. Pour over mincemeat. Bake in preheated moderate oven at 375° for 50-55 minutes or until knife inserted in center comes out clean. Cool; garnish with whipped cream, if desired. Makes 9-inch pie.

Gladys Mavis

ONE PUMPKIN PIE FILLING

1 1/2 c. milk
2 eggs
1/2 c. sugar
2 c. pumpkin
1/2 tsp. ginger
1 tsp. cinnamon
Pinch of nutmeg
Allspice and salt

Beat egg yolks, sugar, spices and salt until smooth. Add milk and pumpkin. Fold in stiffly beaten egg whites. Pour into pie shell and bake about 45 minutes at 350°.

Special: Add whipped cream before serving.

Luella Fortman

FROZEN PUMPKIN PIE

1 graham cracker pie crust
3/4 c. pumpkin
1/2 c. brown sugar
1/2 tsp. salt
1/4 tsp. ginger
1/2 tsp. nutmeg
1 tsp. cinnamon
1 qt. vanilla ice cream

Combine all together except the ice cream and mix well. Stir ice cream to soften; fold into pumpkin mixture and fill crust. Freeze at least 4 hours.

Kathryn Parker

DOUBLE-DECK PUMPKIN PIE

1 c. pumpkin
2 egg yolks
1 (heaping) Tbsp. flour
3/4 c. sugar
1 tsp. salt
1 1/3 c. milk
1 tsp. cinnamon
1/4 tsp. cloves

Mix all together; beat egg whites and fold in last. Pour into unbaked pie shell and bake at 425° for 15 minutes. Turn heat down to 350° and bake for 45 minutes, or until an inserted knife comes out clean.

Vivian McNabb

SOUR CREAM RAISIN PIE

1 3/4 c. flour
1 3/4 c. oatmeal
1 c. brown sugar
1 c. oleo
1 tsp. soda

Mix all together and put 1/2 of mixture in a 9x13 inch pan. Mix 1 cup raisin pie filling and 8 ounces sour cream. Pour over the above mixture. Sprinkle other 1/2 mixture over top.

Shirley Thrasher

ZUCCHINI PIE

Peel and seed and cook 6 cups cubed zucchini. Cook until tender. Drain and mash a little. Add:

1 1/2 c. sugar
2 Tbsp. flour
1 1/2 tsp. cream of tartar
Salt to taste

Add cinnamon and any other spice to taste. Put in unbaked pie crust and lattice top. Bake at 375° for 30 minutes or longer until crust is golden brown.

Gladys Michael

STRAWBERRY PIE

1 c. sugar
1 c. water
4 1/2 (level) Tbsp. cornstarch
3 Tbsp. white Karo
1 tsp. red food coloring

Cook till thick, stirring constantly. Stir in 2 tablespoons strawberry Jello. Cool to lukewarm. Fold in 1 quart of quartered strawberries and put in a baked 9-inch pie shell. When ready to serve, top with Cool Whip.

Marie Bowerman
Kathryn Parker

RAISIN CREAM PIE

1 c. raisins
1 c. cream
1 c. sugar
2 Tbsp. flour
1 tsp. cinnamon
2 eggs
Pinch of salt

Mix all ingredients together. Cook over medium heat until thick. Pour into a baked pie shell. Very rich. Put Cool Whip on the top. (Crust follows.)

Crust:

3 c. flour
1 c. shortening
1 Tbsp. sugar
1 tsp. salt
1 egg
Milk

Combine flour, shortening, sugar and salt. Cut until blended. Beat 1 egg in a cup and add enough milk to make 1/2 cup. Blend with dry ingredients. Roll and put into pie pans. Chill before baking. This makes 2 or 3 (9 inch) crusts. I have never had this crust to fail. It is very flaky.

Virginia Yates

RAISIN SOUR CREAM PIE

3/4 c. sugar
2 Tbsp. cornstarch
1/4 tsp. salt
2 eggs
2 c. (1 pt.) sour cream
1 c. raisins
Rind and juice of 1 lemon
1/3 c. chopped nuts
1 (9 inch) baked crumb crust

Blend sugar and cornstarch and salt. Combine with beaten eggs, 1 1/2 cups of the sour cream, raisins, rind and juice. Cook and stir over hot water until thick. Stir in nuts. Pour in shell and cool. Top with 1/2 cup sour cream. Sprinkle with additional crumbs and grated rind, if desired.

Carole Carmer

AMBER PIE

1 c. raisins
1 (scant) c. sugar
1 c. sour cream
1 egg, beaten
1 small tsp. cinnamon
1 small tsp. cloves
1 small tsp. nutmeg

Plump the raisins in 3 tablespoons water by simmering until water is absorbed and combine all ingredients and bake in double crust until good and brown. Bake at 350°.

Ruby Paulen

NAKED PIE

1 egg
1/2 (scant) c. sugar
1/2 c. brown sugar (not packed)
2 medium apples, chopped with peeling
1/2 c. flour
1 tsp. vanilla
1 tsp. baking powder
Pinch of salt
1/2 c. nuts (opt.)

Cream egg and sugar; add salt, vanilla and flour with baking powder. Add apples and nuts. Bake at 375° for 20 to 30 minutes in greased pie dish.

Myrtle See, Jean Jackson

CHESS PIE

1/2 c. butter
2 c. granulated sugar
1 Tbsp. flour
1 Tbsp. yellow corn meal
5 eggs, well beaten
1 c. milk
2 Tbsp. lemon juice
1 tsp. vanilla

Cream butter and sugar well. Beat in flour and corn meal. Add eggs, milk, juice and vanilla; beat well. Pour into unbaked 9-inch pie shell and bake at 350° for about 50-55 minutes.

Marie Bowerman

PECAN PIE

1 c. pecans
3 eggs
1 c. dark corn syrup
1/2 c. sugar
1/2 tsp. cinnamon
1 tsp. vanilla
1 Tbsp. flour
1/2 tsp. salt
1/4 c. melted butter or margarine

Line 8-inch pie pan with pastry. Chop pecans fine. Beat eggs well and combine all ingredients. Pour into unbaked pie shell. Bake until filling is set at 350° for 45 minutes.

Lillian Applegate, Ruby Paulen

PECAN PIE

1/2 recipe pastry, unbaked
2 eggs, beaten
1 c. Karo syrup, blue label
1/8 tsp. salt
1 tsp. vanilla
1 c. sugar
2 Tbsp. melted butter or margarine
1 c. unsalted pecans, peanuts or walnuts

Mix all ingredients together, adding nuts last. Pour into pastry shell. Bake in hot 400° oven for 15 minutes; reduce heat to moderate 350° and bake 30-35 minutes longer or until a knife inserted in center of filling comes out clean. Makes one 9-inch pie.

Kathryn Parker

PEPPERMINT PIE

A. Use graham cracker crust in 9x13 inch pan.

B. Fudge Layer: Melt -

1/2 c. margarine
2 1/4 sq. baking chocolate

Add:
3 slightly beaten eggs
1 c. powdered sugar

Freeze. C. Layer 1/2 gallon peppermint ice cream over frozen fudge. D. Cover with 2 packages Dream Whip (I use large Cool Whip). E. May top with nuts, shaved chocolate bar or miniature marshmallows. Burger ice cream has both the green and red mints. I prefer it but also have used Borden's, which has the red and white only.

Doneta Oswalt

GRANDMA COOPER'S CRANBERRY PIE

1 1/2 c. sugar
3 Tbsp. cornstarch
2 c. fresh cranberries
1 c. water
1 c. raisins
1/4 tsp. salt
1 Tbsp. vanilla
Pastry for 2-crust 9-inch pie

In saucepan, combine sugar and cornstarch. Stir in cranberries, water, raisins and salt. Cook and stir 10 minutes or till cranberries pop and mixture is thickened. Remove from heat; stir in vanilla. Cool while making pastry.

Pour cranberry mixture into crust; make strips for top crust. Seal and flute edge. To prevent overbrowning, cover edge of pie with foil. Bake in 375° oven for 20 minutes. Remove foil; bake 25 minutes more. Cool before serving.

Adair Shultz

PEANUT BUTTER PIE

1/3 c. peanut butter
3/4 c. sifted powdered sugar
1/3 c. flour
1/2 c. sugar
1/8 tsp. salt
2 c. scalded milk
2 Tbsp. butter
1/2 tsp. vanilla
3 egg whites
1/4 tsp. cream of tartar
1 tsp. cornstarch
1/2 c. sugar
3 egg yolks, slightly beaten

Blend peanut butter and powdered sugar until crumbly; sprinkle 2/3 mixture over baked pie shell (9 inch). Set aside the rest. Mix flour, sugar and salt, gradually add to milk. Cook over medium heat, stirring constantly till thickened. Stir a small amount into beaten egg yolks, then back into hot mixture; cook 2 or 3 minutes. Add butter and vanilla. Cool. Pour in pie shell. Top with meringue. Make meringue by beating egg whites till stiff; beat in cream of tartar, then gradually add sugar which has been mixed with cornstarch. Beat till stiff and shiny. Bake 15-20 minutes at 350°.

Janet McKean, Freida Dailey

COCONUT PIE

Use a 9-inch baked pie shell.

Filling: Blend thoroughly in saucepan -

1/2 c. sugar
1/4 c. flour
1 pkg. unflavored gelatin
1/2 tsp. salt

Stir in gradually 1 3/4 cups milk. Cook over medium heat until mixture boils, stirring constantly. Boil 1 minute. Cool until mixture mounds slightly when dropped from spoon. Blend in 3/4 teaspoon vanilla and 1/4 teaspoon almond extract, carefully fold into a meringue made of 3 egg whites, 1/4 teaspoon cream of tartar and 1/2 cup sugar. Gently fold in 1 cup Cool Whip and 1 cup coconut. Pile into cooled pie shell. Sprinkle with coconut. Chill several hours before serving.

Delight Armstrong

COCONUT PIE

1 3/4 c. milk
6 Tbsp. cake flour
2/3 c. sugar
1/4 tsp. salt
2 egg yolks, well beaten
1 1/2 c. moist shredded coconut or flaked coconut
1 1/4 tsp. vanilla
1 1/2 Tbsp. butter

Scald 1 cup milk over boiling water. Mix sugar, salt, flour and remaining milk together. Stir into hot milk and cook slowly until thickened, stirring constantly. Cover and cook over boiling water for 5 minutes. Add mixture slowly to egg yolks and cook 1 minute longer. Add butter and vanilla. Cool. Pour into pastry shell. Spread with meringue made from the egg whites or with whipped cream.

Helen Houlton Shutt

FRENCH SILK CHOCOLATE PIE

1/2 c. butter or margarine (softened)
3/4 c. sugar
1 oz. Baker's bitter chocolate (melted)
1 tsp. vanilla
2 eggs
1 (9 inch) pie shell, baked
1 c. whipped cream
1/2 c. walnuts (chopped)

Thoroughly cream room temperature butter with sugar. Blend in melted chocolate and vanilla. Add eggs one at a time, beating 5 minutes after each addition. Pour into cooled pie shell and chill at least 2 hours before serving. Top with whipped cream, then sprinkle nuts on top.

Loann Bassett

CHOCOLATE FRENCH SILK PIE

Cream:
1/2 c. butter
3/4 c. sugar

Melt 1 square chocolate and add to butter and sugar.

Add 1 teaspoon vanilla. Add 1 egg; beat 5 minutes. Add second egg and beat 5 more minutes. Pour into graham cracker pie shell and refrigerate; top with whipped cream.

Joyce Durst

BUTTERSCOTCH PIE

1 c. brown sugar
2 Tbsp. butter
1 pt. milk
1 tsp. vanilla (Kosto)

Mix butter and sugar; add 1/2 pint of milk and boil 10 minutes. Use other milk to make paste of (Kosto). Pour milk mixture together with sugar and bring to a boil. Pour into pie shell.

Luella Fortman

CHOCOLATE CREAM PIE

1 large pkg. instant chocolate pudding mix
3 1/2 c. cold milk
1 tsp. sugar
1/2 tsp. vanilla
Cool Whip
1 (9 inch) baked pie crust

Put cold milk into bowl and add mix, sugar and vanilla. Beat slowly until well mixed. When set, fold in 1 cup Cool Whip. Turn into pie shell and garnish with Cool Whip.

Martha Quance

PIE CRUST

1/2 c. butter or margarine
1/3 c. brown sugar
1 1/2 c. flour
1/2 c. chopped nuts
1/4 tsp. salt
1/4 tsp. soda
1/2 tsp. vanilla

Mix all together until crumbly; press in pie pan. Bake at 350° for 15 minutes or fill pie shell with filling and bake as usual. This is good for pumpkin pie or cream filled pies.

Jean James

FOOLPROOF CRUST

4 c. flour
1 3/4 c. vegetable shortening
1 Tbsp. sugar
2 tsp. salt
1 Tbsp. vinegar
1 egg
1/2 c. water

With fork, mix first 4 ingredients. In separate bowl, combine remaining. Mix together for 2 minutes with fork until all ingredients are moistened. Make into a ball and chill 15 minutes before rolling. Makes two 9-inch double crust and one 9-inch single shell. Can be frozen until ready to use.

Karen Atkinson

PIE CRUST

5 1/2 c. flour
1 lb. lard
1 Tbsp. sugar
1 egg, beaten in a cup, then fill with ice water
1 Tbsp. salt

Mix together. This can be stored in refrigerator several days.

Donna Mitchener

PERFECT PIE CRUST

No matter how much you handle this dough (and you can beat it with your rolling pin if you like), it will always be flaky, tender and delicious. Scraps can be rerolled if necessary and crust will never be tough. Dough can be left in refrigerator up to 3 days. It remains soft and can be taken out and rolled at once. Or it can be frozen until ready to use. Thaw until soft enough to roll. Recipe makes two 9-inch double crust pies and 1 pie shell.

4 c. unsifted all-purpose flour (lightly spooned into cup)
1 Tbsp. sugar
2 tsp. salt
1 3/4 c. solid vegetable shortening
1 Tbsp. white cider vinegar
1 large egg

1. Put first 3 ingredients in large bowl and mix well with fork. 2. Add shortening and mix with fork until ingredients are crumbly. 3. In small bowl, beat together with a

fork 1/2 cup water, the vinegar and egg. 4. Combine the two mixtures, stirring with fork until all ingredients are moistened. 5. Divide dough in 5 portions and, with hands, shape each portion in a flat round patty ready for rolling. 6. Wrap each in plastic or waxed paper and chill at least 1/2 hour. 7. When ready to roll pie crust, lightly flour both sides of patty, put on lightly floured board. 8. Put some flour on the rolling pin and roll crust, keeping it round. Roll from center to 1/8 inch thickness and 2 inches larger than inverted pie pan. 9. Fold in halves or quarters; transfer to pie pan, unfold and fit loosely in pie pan. Press with fingers to remove air pockets.

Dorothy Kail

PIE DOUGH

3 c. flour	1/2 c. boiling water
1 tsp. baking powder	1 c. lard or 1 c. plus
1 tsp. salt	2 Tbsp. Crisco

Sift flour, baking powder and salt together. Pour boiling water over shortening and mix with fork until creamy; add flour mixture and mix into a dough. Chill thoroughly. Roll out on floured board to desired size. Do not stretch dough. Line the pie pan with one piece of dough.

For Two Crust Pie: After filling is placed in pastry, dampen edges of lower crust with cold water and cover with remaining dough which has been rolled out and slashed in several places to allow steam to escape while baking. Press edges together and flute the crust with the thumb and index finger of one hand and the index finger of the other hand, or with prongs of fork and bake according to recipe for filling selected.

For Pastry Shell: After crust is fitted, trim edges evenly, leaving a 1-inch overhanging border, fold dough under and back to make an upright rim, then flute edges, using thumb and index finger of one hand and the index finger of the other hand. Prick crust thoroughly with fork and use one of the following methods to prevent shrinkage of crust: 1. Place rolled dough in pan and set aside for 5 minutes, then fit into place with a ball of dough. 2. Line pastry shell with waxed paper and partially fill with rice or beans, remove paper after first 10 minutes of baking. 3. Fit a second pan inside on crust, remove pan after first 10 minutes. Bake in a very hot oven at 450° for about 15 minutes or until delicately browned.

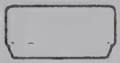
Helen Houlton Shutt

Cakes, Cookies, Desserts

HANDY CHART OF KITCHEN MATH
(Size of Pans and Baking Dishes)

Cooking need never become a crisis, when you use our handy charts. Need a 4 or 6-cup baking dish? Will your fancy mold be the right size for the recipe? See below for the answers.

A



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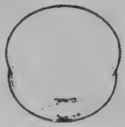

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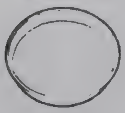

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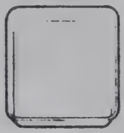

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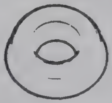

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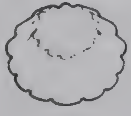

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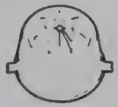

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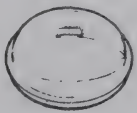

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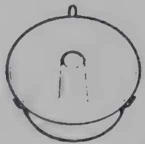

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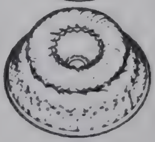

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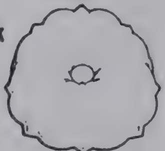

COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR:

4-cup baking dish:
- 9-inch pie plate
- 8x1¼-inch layer cake pan—**C**
- 7 3/8 x 3 5/8 x 2¼-inch loaf pan—**A**

6-cup baking dish:
- 8 or 9x1½-inch layer cake pan—**C**
- 10-inch pie plate
- 8½ x 3 5/8 x 2 5/8 inch loaf pan—**A**

8-cup baking dish:
- 8x8x2-inch square pan—**D**
- 11x7x1½-inch baking pan
- 9x5x3-inch loaf pan—**A**

10-cup baking dish:
- 9x9x2-inch square pan—**D**
- 11¾x7½x1¾-inch baking pan
- 15x10x1-inch jelly-roll pan

12-cup baking dish and over:

13½x8½x2-inch glass baking pan	12 cups
13x9x2-inch metal baking pan	15 cups
14x10½x2½-inch roasting pan	19 cups

TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

Tube Pans:	
7½x3-inch "Bundt" tube pan—**K**	6 cups
9x3½-inch fancy tube or "Bundt" pan **J** or **K**	9 cups
9x3½-inch angel cake pan—**I**	12 cups
10x3¾-inch "Bundt" or "Crownburst" pan—**K**	12 cups
9x3½-inch fancy tube mold—**J**	12 cups
10x4-inch fancy tube mold (Kugelhupf)—**J**	16 cups
10x4-inch angel cake pan—**I**	18 cups
Melon Mold:	
7x5½x4-inch mold—**H**	6 cups
Spring-Form Pans:	
8x3-inch pan—**B**	12 cups
9x3-inch pan—**B**	16 cups
Ring Molds:	
8½x2¼-inch mold—**E**	4½ cups
9¼x2¾-inch mold—**E**	8 cups
Charlotte Mold:	
6x4¼-inch mold—**G**	7½ cups
Brioche Pan:	
9½x3¼-inch pan—**F**	8 cups

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MOM'S FAVORITE CHOCOLATE CAKE

2 1/4 c. flour, sifted (preferably cake flour)	3 Tbsp. cocoa
3/4 c. butter or other shortening	1/2 c. boiling water
3 eggs	1 tsp. soda
2 c. sugar (brown and granulated)	1 (rounded) tsp. baking powder
	1/2 c. sour milk
	Vanilla

Pour 1/2 cup boiling water over cocoa and soda. Set aside to cool. Cream butter and sugar carefully. Beat in eggs, one at a time. Add sour milk, cocoa mixture, flour and baking powder, which have been sifted several times. Beat briskly. Add vanilla. Bake in moderate oven at 375° for 30-35 minutes.

Fanny Boger

SNOWBALL CAKE

2 env. Knox gelatine	4 Tbsp. cold water

Add 1 cup boiling water and stir well. Add 1 large can (2 cup size) crushed pineapple and juice. Mix, then refrigerate to cool and partially set. Prepare 2 packages of Dream Whip; reserve 1/4 of this to ice top of cake. Line a large bowl with waxed paper. Break an angel food cake in pieces (slices). Place some in a bowl, then some of the gelatine mixture. Alternate layers until all is used. Refrigerate overnight, turn all onto a plate and frost with the 1/4 cup of Dream Whip. Decorate with coconut, or maraschino cherries and nuts.

Nona Cooper

MUSTER DAY GINGERBREAD

In large bowl, melt 1 cup of shortening in 1 cup very hot water. Stir in 1 cup sugar and 1 cup dark molasses. Sift together:

1 c. flour	1 tsp. soda
1 tsp. salt	1 tsp. ginger
1 tsp. nutmeg	2 tsp. cinnamon

Mix into batter, then add enough flour (about 5 cups) to make stiff dough. Roll out 1/4 inch thick; cut with cutter. Bake at 375° for 6 minutes.

Sharon Zonker
From Historic Ft. Wayne

TURTLE CAKE

1 box German chocolate cake mix
3/4 c. softened butter
1/2 c. Eagle Brand condensed milk
1 pkg. caramels and 1/2 c. Eagle Brand condensed milk
1 c. chocolate chips
1 c. chopped nuts (pecans)

Make cake according to directions on box and add butter, 1/2 cup Eagle Brand milk. Pour 1/2 mixture into a greased pan, 9x13 inches. Bake at 350°; watch until almost done. Melt caramels with 1/2 cup Eagle Brand condensed milk and pour over top of baked layer. Sprinkle chocolate chips and nuts on top of caramel. Pour other half of cake mixture on top. Bake at 350° for approximately 30 minutes or until done. Caramel frosting will be in center only. Powdered sugar may be dusted over top of cake after cake is baked to give it a more attractive appearance.

Phyllis Kummer

MOM'S BLUE RIBBON ANGEL FOOD CAKE

1 1/2 c. egg white
1 1/2 tsp. cream of tartar
1/4 tsp. salt
1 tsp. vanilla
1 c. cake flour
1/4 tsp. almond
1 3/4 c. sugar

Sift flour once, then measure. Sift the 1 cup flour and 3/4 cup of sugar together several times. Beat egg whites until frothy; add cream of tartar and salt. Beat until the eggs form soft peaks. Beat in 1 cup sugar, 2 tablespoons at a time. Add flavoring. Fold in flour, 2 tablespoons at a time. Rinse pan in cold water and shake out. After batter is in the pan, twist several times. Bake at 375° for 35 minutes.

Fanny Boger

PINEAPPLE UPSIDE DOWN CAKE

1/2 c. Crisco or oleo	2 tsp. baking powder
1 1/2 c. sugar	1/2 tsp. salt
1 egg	1 c. water or pineapple juice
2 1/2 c. sifted flour	

Melt 1/2 cup oleo in nonstick skillet. Add 1 cup brown sugar. Smooth evenly in pan. Place pineapple slices on butter and sugar mixture. Pour cake batter over pineapple. Bake at 350° for about 1 hour. Cool about 10 minutes, then turn upside down on cake plate.

Vera Webb

LIGHT LEMON CHEESECAKE

2 c. cold milk	1 (8 oz.) pkg. cream cheese, cut in 1-inch cubes
1 pkg. instant lemon pudding	1 (9 inch) pie crust

Pour milk in blender. Add pudding and cream cheese. Turn on blender long enough to mix. Pour in crust. Slice bananas on bottom of crust first, if desired.

Karen Atkinson

HAWAIIAN ICEBOX CAKE

Rub an 8-inch mold with vegetable oil and line with slices of jelly roll cut in 1/2 inch slices. Heat 3/4 cup pineapple juice and 3/4 cup water. Add and stir until dissolved, 1 package lemon flavored gelatin. Chill until mixture begins to thicken. Fold in 1/2 cup canned crushed pineapple (drained) and 1/4 pound small marshmallows. Whip 1 cup whipping cream until stiff and fold into gelatin mixture. Pour into cake lined mold. Chill until firm.

Viola Long

STRAWBERRY CAKE (ROSALYN CARTER'S)

1 pkg. yellow or white cake mix	1 c. chopped nuts
1 (3 oz.) pkg. strawberry Jello	4 eggs
3/4 c. cooking oil	2 Tbsp. flour
	1 (10 oz.) pkg. frozen strawberries, or 1 pt. fresh berries with 1/2 c. sugar

Mix well all ingredients and pour into angel food cake pan and bake at 350° for 45 minutes or until done. Serve plain or with whipped cream.

Glenda Shull

DUMP CAKE

Dump and mix (40 strokes):

2 c. flour
2 c. sugar
2 tsp. soda
1 tsp. salt
2 eggs

Add:

1/2 c. chopped nuts
1 Tbsp. vanilla
20 oz. unsweetened crushed pineapple

Bake at 325° to 350° for 45 minutes.

Frosting:

1 (8 oz.) pkg. Philadelphia cream cheese (room temperature)
1 tsp. margarine
1 1/2 c. powdered sugar
1 tsp. vanilla

Mix and spread on the cake.

Judy Bower

STAINED GLASS CAKE

24 graham crackers
1/2 c. sugar
1/2 c. butter
1 pkg. lemon Jello
1 pkg. lime Jello
1 pkg. cherry Jello
1 env. unflavored gelatin
1/4 c. cold water
1 c. hot pineapple juice
1 c. whipping cream

Combine sugar, butter and crushed graham crackers. Place half of mixture in bottom of a 9x13 inch pan, the remaining half to be sprinkled over the top. Dissolve each of the three Jellos in 1 1/2 cups of hot water. Place in ice cube trays and allow to set until firm. Cut the Jello in squares. Dissolve unflavored gelatin in cold water. Add hot pineapple juice. Add 1 tablespoon sugar if juice is unsweetened. Chill mixture until syrupy. Fold in whipped cream. Add the Jello squares and place in pan. Sprinkle remaining crumbs over top.

Viola Long

CHOCOLATE CHIP CAKE

1 c. dates, cut in small pieces
1 1/4 c. boiling water
1 tsp. baking soda
3/4 c. shortening or oleo
1 c. granulated sugar
2 eggs
1/4 tsp. salt
2 tsp. cocoa
1 1/2 c. flour
1/2 c. nutmeats, cut fine
1 (6 oz.) pkg. chocolate chips
1/2 c. white sugar

Combine dates, water and soda and let cool. Cream shortening and sugar; add eggs, one at a time. Sift together salt, cocoa and flour. Combine all 3 mixtures. Pour into a greased and floured 9x12x2 inch pan. Mix and sprinkle nuts, chocolate bits and sugar over the batter. Bake at 350° for 40-45 minutes. Serve plain or with whipped cream or ice cream.

Dorothy Bisel

COUNTRY STYLE CHOCOLATE CAKE WITH WHITE FUDGE FROSTING

1/3 c. shortening
1 1/2 c. sugar
3 sq. chocolate
2 1/4 c. flour
2 tsp. baking powder
3/4 tsp. soda
1 1/2 tsp. cinnamon
3/4 tsp. salt
1 1/2 c. buttermilk

Cream shortening and sugar. Add sifted ingredients, alternately with milk. Bake in loaf pan, 9x9x2 inches, at 350° for 50 minutes.

Frosting:

1 c. milk
2 c. white sugar

Cook to soft ball stage. Add vanilla. Heat until spreadable.

Evelyn Simanton

SUSAN THOMAS'S COCA-COLA CAKE

Put in saucepan:

1/2 c. margarine
1/2 c. Wesson oil
3 Tbsp. cocoa
1 c. Coca-Cola

Combine and bring to boil; add 1 1/2 cups of miniature marshmallows. Then stir into:

2 c. sugar
2 c. sifted flour

Now add 1/2 cup buttermilk with 1 teaspoon soda and 2 eggs and 1 teaspoon vanilla. Bake in 9x13 inch pan at 350° for 45 minutes.

Frosting: Mix and bring to boil -

1/2 c. margarine
6 Tbsp. Coca-Cola
3 Tbsp. cocoa

Remove from stove and add:

1 box powdered sugar
1 tsp. vanilla
1 c. chopped nuts (opt.)

Either pour over warm cake and let stand, or let both cake and frosting cool before frosting cake.

Ginger Post

APPLE DUMPLING CAKE

3/4 c. shortening
2 c. sugar
2 eggs, well beaten
2 c. flour
1 tsp. cinnamon
1/2 tsp. soda
1/2 tsp. salt
2 c. applesauce
1 c. brown sugar
1 c. nuts
4 Tbsp. oleo

Cream together shortening and sugar. Add eggs and mix well. Sift dry ingredients together 3 times. Add to egg mixture and mix well. Blend in applesauce. Spread batter in a 9x13 inch pan, well greased and floured. Mix brown sugar, nuts and oleo and 4 tablespoons flour and put over batter. Bake at 375° for 1 hour.

Karen Atkinson

CHOCOLATE TEXAS SHEET CAKE

Bring to boil:

1 c. water	2 (heaping) tsp. cocoa
1/2 lb. margarine	

Pour boiled mixture over the following:

2 c. sifted flour	2 tsp. soda
2 c. sugar	1/2 tsp. salt
1 (heaping) tsp. cinnamon	

Add:

2 eggs	1 tsp. vanilla
1/2 c. buttermilk	

Beat for 2 minutes. Pour into greased and floured sheet cake pan (10x15x1 inch) and bake at 350° for 25 minutes.

Marie Bowerman

CHOCOLATE REFRIGERATOR CAKE

1 (6 oz.) pkg. chocolate bits	1 tsp. vanilla
2 Tbsp. sugar	3 eggs
2 Tbsp. water	1/2 pt. whipping cream, whipped

Melt over low heat the chocolate bits, sugar and water. Stir until melted. Separate eggs and add yolks one at a time. Beat until smooth. Set aside to cool. Add beaten egg whites, whipping cream, and vanilla. Beat until thoroughly mixed. Break angel food cake in small pieces in casserole, and spoon chocolate mixture on top. Layer more cake on top of chocolate mixture and repeat until chocolate is all used up. Top with chopped pecans. Refrigerate overnight.

Marie Bowerman

NO NAME CAKE

Mix thoroughly:

1 1/2 c. white sugar	1 can (about 6 oz.) coconut
1 1/2 c. self-rising flour	4 eggs
1 (No. 2) can drained crushed pineapple	1 c. Wesson oil

Bake in greased rectangle cake pan, 9x13 inches, at 350° for 35 minutes. Cool and ice with Cream Cheese Icing.

Cream Cheese Icing:

1 (8 oz.) pkg. cream cheese
1 (16 oz.) box powdered sugar
1/4 lb. soft oleo

Beat this mixture and ice the cake.

Thelma Schramm

LEMON CAKE

1 box Duncan Hines lemon Deluxe cake mix
1 pkg. Jello instant lemon pudding
4 eggs
3/4 c. warm water
1/2 c. oil

Mix at low speed for 10 minutes. Bake at 350° for 60 minutes. Cool 10 minutes and frost with:

1 1/2 c. powdered sugar
6 Tbsp. lemon juice

Thelma Schramm

OATMEAL CAKE

1 c. quick oats
1 1/2 c. boiling water
1 stick oleo

Add oats and oleo to water and let stand until cool.

1 c. brown sugar
1 c. granulated sugar
2 eggs
1 1/2 c. flour
1 tsp. cinnamon
1/2 tsp. nutmeg
1 tsp. soda

Mix together and bake in 9x13 inch pan for about 30 minutes at 350°, until cake springs back when touched.

Marilynne Clem

OATMEAL CAKE

1 c. quick-cooking oats
1 1/4 c. boiling water
1 stick oleo
1 c. brown sugar
1 c. white sugar
2 eggs
1 c. flour
1 tsp. cinnamon
1 tsp. soda
1/2 tsp. nutmeg

Topping:

1/2 stick oleo (can use more)
1 c. brown sugar
1/3 c. cream
Coconut and nuts

Pour boiling water over oats and let set for 20 minutes. Cream oleo and sugars. Add eggs and oatmeal and dry ingredients. Bake for 30 minutes at 350°.

For Topping: Bring oleo, brown sugar and cream to a boil; add coconut and nuts. Pour over cake. Broil until light brown and bubbly.

Dorothy Bisel

PISTACHIO CAKE

1 pkg. white cake mix
1 (3 1/2 oz.) pkg. pistachio instant pudding
3/4 c. oil (Mazola or Crisco)
1 c. water
4 eggs

Mix dry ingredients and add remaining ingredients. Beat at medium speed for exactly 4 minutes. Put batter into a 9x13 inch greased and floured pan and sprinkle ground English walnuts (about 3/4 cup) over top. Bake in 350° oven for 40 minutes. While cake is still hot, prick entire surface of top of cake and pour hot syrup over it.

Syrup:

2 c. powdered sugar
2 Tbsp. margarine
1/3 c. water

Cook on top of stove for about 3 minutes. (Don't overcook.) Prepare syrup about 3 minutes before cake is out of the oven so that syrup will be hot when put on the hot cake.

Evana Brill

WATERGATE CAKE

1 box white cake mix
1 pkg. instant pistachio
  pudding
3 eggs
1 c. Wesson or Crisco oil
1 c. club soda

Mix all together at medium speed for 2 minutes. Fold in 1/2 cup nuts (pecans). Put in 10-inch tube or Bundt pan that has been greased. Bake at 350° for 45-50 minutes. Let cool, and frost with 1 package instant pistachio pudding, 1 envelope Dream Whip and 1 1/4 cups milk. Mix together. Frost cake. Refrigerate.

Dorothy Kail

OATMEAL CAKE

1 c. quick oatmeal
1 1/4 c. boiling water
1/4 c. oleo
1 c. white sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
1 1/3 c. flour
1 tsp. soda
1/2 tsp. salt

Soak oatmeal in boiling water for 20 minutes. Cream oleo and sugars. Add eggs and vanilla; mix well. Sift dry ingredients together. Add to above mixture. Bake in a 9x13x2 inch pan at 350° for 30 minutes.

Topping:

1 c. milk
1 c. white sugar
3 egg yolks
1 stick oleo
1 tsp. vanilla
1 c. nuts
1 1/3 c. coconut

Combine all except the last 2 items in a saucepan and cook over medium heat for 12 minutes, stirring often. Remove from heat; fold in last 2 items and spread over cake.

Lydia Hipskind

WALDORF ASTORIA CAKE

1/2 c. shortening
1 1/2 c. white sugar
2 eggs
2 small bottles red food
  coloring or a little less
2 Tbsp. vinegar

1 tsp. salt
1 c. buttermilk
1 tsp. vanilla
2 Tbsp. cocoa
1 tsp. baking powder
2 1/2 c. flour

Cream shortening and sugar and add eggs and coloring. Sift flour, salt, and cocoa together. Add with buttermilk and vanilla. Mix in last, but not beating, the vinegar and soda. Bake in 350° oven for 1/2 hour.

Mrs. Floyd Petty

FRESH APPLE CAKE

1 1/2 c. salad oil
2 c. sugar
3 eggs
2 tsp. vanilla
1 c. chopped pecans
3 c. flour
2 tsp. baking soda
1/2 tsp. salt
3 c. peeled, chopped apples

Mix first 4 ingredients. Add sifted flour, soda and salt. Fold in pecans and apples. Pour into greased tube or Bundt pan, lightly floured. Bake for 1 hour at 350°.

Glaze:

1 c. brown sugar
1 stick margarine
1/4 c. milk

Boil 5 minutes. Remove from heat and add 1 teaspoon vanilla. Do not beat. Spread over warm cake.

Evana Brill

CARROT CAKE

2 c. granulated sugar
1 1/2 c. Mazola oil
3 c. grated carrots
4 eggs
2 tsp. cinnamon
2 c. flour
2 tsp. baking powder
1 tsp. salt
2 tsp. soda

Mix all together and bake in a 10x14 inch loaf pan for 25-30 minutes at 350°.

(Frosting follows on next page.)

Frosting:

8 oz. Philadelphia cream cheese
2 tsp. vanilla
1/2 stick oleo
1 (1 lb.) box powdered sugar

Mix and frost.

Marie Bowerman
Annabelle Yoder

FRESH APPLE CAKE

1 c. cooking oil
2 c. sugar
2 eggs, beaten
1 tsp. vanilla
1 tsp. cinnamon
3 c. apples, chopped fine
2 c. flour
1 tsp. soda
3/4 tsp. salt
1 c. chopped pecans

Mix ingredients by hand and bake in a 350° oven for 50 minutes in a greased pan (but not floured).

Topping: Mix together real well -

1/2 c. brown sugar
1/4 c. butter
3 Tbsp. milk

Take cake from oven and pierce top with fork and pour hot topping over cake.

Betty Shuff

OATMEAL CAKE

Pour 1 1/4 cups boiling water over 1 cup of quick oats and let stand for 20 minutes. Cream and mix with oats:

1/4 c. butter
1 c. brown sugar
2 eggs
1 c. granulated sugar
1 tsp. cinnamon
1 tsp. vanilla
1 1/2 c. flour
1 tsp. soda
1/2 tsp. salt

Grease and flour a 9x13 inch pan. Bake at 350° for 30 minutes.

(Topping follows on next page.)

Topping:

1/2 c. melted butter
3/4 c. brown sugar
3 Tbsp. flour
1/3 c. milk
1 c. coconut, packed
1/2 c. chopped pecans

Mix and spread over cake; put under broiler and brown. (Top of cake approximately 6 inches from broiler for about 4 minutes.) Watch carefully; will burn easily.

Mrs. Robert Beaty

FRESH APPLE CAKE

Beat together:

1 c. vegetable oil
1 tsp. vanilla
2 eggs
2 c. sugar

Sift together and add:

Salt
2 c. flour
1 tsp. soda
1 tsp. cinnamon

Dice and fold in 3 cups apples. Bake 1 hour at 325°. I like to add raisins and/or nuts.

Sauce for Apple Cake:

1/2 c. butter
1/2 c. cream or evaporated milk
1 c. brown sugar
1 tsp. vanilla

Cook until it boils and thickens. Serve warm or cold.

Gladys Michael

FRUIT COCKTAIL CAKE

2 c. flour
1 1/2 c. sugar
2 tsp. soda
1/2 tsp. salt
1 (17 oz.) can fruit cocktail
1 c. pecans or English walnuts

Mix all together and bake at 325° for 40 minutes. Frost with Vanilla Icing.

Jean James

FRUIT COCKTAIL CAKE

1 1/2 c. sugar
2 c. flour
Pinch of salt
2 eggs, slightly beaten
1 (No. 303) can fruit cocktail, drained

Mix first 4 ingredients; add fruit cocktail. Mix well. Pour into 9x13 inch pan. Top with 1/2 cup brown sugar and nuts. Bake at 350° for 30-35 minutes. Serve Cool Whip on top.

Dorothy Kail

WATERGATE CAKE

1 box white cake mix
1 box pistachio pudding
3 well beaten eggs
1 c. vegetable oil
1 c. club soda

Blend well for 2 minutes. Blend in 1/2 cup nuts if desired. Pour into greased and floured Bundt pan. Bake at 350° for 50-55 minutes. Let cake cool.

Watergate Frosting:

1 pkg. Dream Whip
1 box pistachio pudding
1 c. milk

Blend well (until stiff). Frost cooled cake and serve.

Sophia Chrisman

RED CAKE

1 1/2 c. sugar
1/2 c. Crisco
2 eggs
2 oz. red cake coloring
2 Tbsp. cocoa
1 tsp. salt
2 1/2 c. flour
1 c. buttermilk
1 tsp. vanilla
1 Tbsp. vinegar
1 tsp. soda

Cream sugar, Crisco, eggs and coloring. Add dry ingredients alternately with buttermilk to which vanilla has been added. Fold in vinegar and soda mixed together. Bake for 25-30 minutes in a 300° oven. Cool.

(Frosting follows on next page.)

Frosting: Cook and cool -

1 c. milk
1/4 c. flour

Beat very well:
1 c. Crisco
1 c. white sugar

Add cooled milk and flour mixture, 2 teaspoons vanilla and 1 teaspoons lemon flavoring. Beat well and spread.

Mary Ann Kretz

PRUNE CAKE

Blend:
1 1/2 c. sugar
3 eggs
1 c. oil (Wesson or Mazola)

Sift together:
2 1/4 c. flour
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg

Add this to first mixture alternately with 1 cup of buttermilk. Add 1 teaspoon vanilla and fold in 1 cup of chopped, well cooked prunes. Bake at 300° for 45 minutes.

Icing:

1 c. sugar
1/2 c. buttermilk
1/2 tsp. soda
1 Tbsp. corn syrup
1/4 c. oleo
1 tsp. vanilla

Mix together and boil until soft ball stage. Pour over hot cake. Do not beat. Add nuts and coconut on top of cake before pouring icing on, if desired. Put this under the broiler for a few minutes, or until it bubbles.

Marilyn Minard

ANGEL FOOD - CHERRY CAKE

8 1/2 c. angel food cake, in 1/2 inch cubes
1 (No. 2) can pie filling cherries
1 1/2 c. milk or a little more
1 small pkg. instant vanilla pudding
1 c. dairy sour cream

Place 1/2 of cake in a 9x13 inch pan. Save 16 cherries. Spoon rest of cherry filling over cake. Top with rest of cake cubes. Combine pudding, milk, and sour cream. Beat smooth. Spoon over cake. Dot with 16 cherries. Chill 5 hours.

Karen Atkinson

APPLE WALNUT CAKE

Combine:

4 c. coarsely chopped apples
2 c. sugar

Let stand. Beat 2 eggs slightly. Add 1/2 cup oil and 2 teaspoons vanilla. Mix and add:

2 c. flour
2 tsp. baking soda
2 tsp. cinnamon
1 tsp. salt

Stir alternately with apple-sugar mixture. Stir in 1 cup walnuts. Pour in a greased oblong pan, 13x9x2 inches. Bake 1 hour at 350°.

Debra Shultz

CHESS CAKE

Mix with fork and press in a 9x13 inch pan:

1 box yellow cake mix
1 stick butter
1 egg

Mix:

2 eggs
1 box powdered sugar
1 (8 oz.) pkg. cream cheese

Beat well and spread over cake mixture. Bake at 350° for 45 minutes.

Betty Brown

ANGEL FOOD DELIGHT

1 pkg. chocolate bits
1 Tbsp. water
1 Tbsp. sugar
1/8 tsp. salt
3 egg yolks, well beaten
3 egg whites, well beaten
1 c. whipped cream
Nuts

Melt chocolate chips in double boiler or microwave. Add sugar, water, salt and egg yolks. Cool. Add the beaten egg whites and whipped cream. Pour this mixture over the angel food cake which has been broken into bite sizes. Chill for several hours.

Helen Houlton Shutt

WHITE SHEET CAKE

3/4 c. Crisco
2 c. sugar
1 c. milk
1 1/2 tsp. salt
3 c. flour

Mix at medium speed for 2 minutes. Add:

3 whole eggs
1/2 c. milk

Beat for 2 minutes more at medium speed. Add:

4 1/2 tsp. baking powder
3 tsp. vanilla

Mix by hand. Pour into greased and floured cookie sheet pan. Bake at 350° for 20-25 minutes. (Test with a toothpick.)

Frosting: Soften -

3 Tbsp. oleo
3 Tbsp. Crisco

Add 1 pound box powdered sugar. Add cream or orange juice until desired spreading consistency.

Sherry Littlejohn

LAYER CAKE

1 pkg. Jiffy chocolate cake mix
4 c. chocolate pudding (cool)
8 oz. Philadelphia cream cheese
1 medium container Cool Whip

Mix cake as directed. Bake in a 9x13 inch cake pan for 8-10 minutes. Cool. Mix pudding and cream cheese together until blended. Spread over cake. Spread Cool Whip over the pudding and top with chopped nuts.

Karen Strahm

GOOD CAKE

2 c. flour
2 c. sugar
2 eggs
2 tsp. soda
1 tsp. salt
1 tsp. vanilla
1 can pineapple, crushed
1 c. nuts

Mix well and bake at 350° for 30-40 minutes.

Frosting:

8 oz. cream cheese
1 stick butter
2 c. powdered sugar

Mix and frost cake.

Karen Strahm

CHOCOLATE OATMEAL CAKE

1 1/4 c. boiling water
1 c. oatmeal
1/2 c. butter
1 (4 oz.) sweet cooking chocolate
1 1/2 c. flour
1 c. sugar
1 tsp. baking soda
1/2 tsp. salt
1 c. brown sugar
3 eggs

Topping:

6 Tbsp. butter
1/4 c. light cream
3/4 c. brown sugar
1/2 c. chopped pecans

In small mixing bowl, pour boiling water over oatmeal; add 1/2 cup butter and chocolate. Let stand 20 minutes; stir till well combined. In large mixing bowl, sift together the flour, white sugar, soda and salt. Stir in brown sugar. Add eggs and oatmeal mixture. Beat at low speed on mixer until thoroughly combined. Bake at 350° for 35-40 minutes. Spread Caramel Nut Topping over hot cake and broil 1 minute.

Caramel Nut Topping: In saucepan, combine remaining butter, brown sugar, and cream. Cook and stir till mixture boils; reduce heat and simmer for 2-3 minutes. Add nuts.

Alaina Ring

BANANA CARROT CAKE

1 pkg. Pillsbury banana cake mix	1 (16 oz.) can sliced carrots, drained
3 eggs	2 tsp. cinnamon
1/3 c. oil	1/4 tsp. cloves
1/4 c. light molasses	1/2 tsp. nutmeg
1/2 c. chopped nuts	1/2 c. raisins

Heat oven to 350°. Grease 10-inch Bundt pan or 13x9 inch pan. In large bowl, blend banana cake mix, eggs, oil, molasses, carrots, cinnamon, nutmeg and cloves until moistened. Beat for 2 minutes at highest speed. Fold in raisins and nuts. Bake at 350° in tube pan for 50-60 minutes, or 30-40 minutes in 13x9 inch pan. Cool in pan for 25 minutes.

Glaze for Banana Carrot Cake:

1 c. powdered sugar	1 tsp. vanilla
1 1/2 oz. cream cheese	

Blend together and pour over cake; garnish with walnut halves or pecans. This makes a very moist cake.

Virginia Yates

UPSIDE DOWN CAKE

1/2 c. butter	2 1/2 c. flour
1 1/2 c. sugar	2 tsp. baking powder
1 well-beaten egg	1/4 tsp. salt
Fruit	1 c. fruit juice

Follow directions for making better cakes. Melt 2 tablespoons of butter in a skillet; add 1 cup brown sugar; stir until smooth. Spread with layer of well drained fruit. Pour cake batter over fruit and bake 45 minutes at 350°. Turn out on a plate; cool and spread with whipping cream.

Loraine Hartranft

OATMEAL CAKE

Pour 1 1/2 cups boiling water over 1 cup oats. Let stand 30 minutes. Cream:

1/2 c. oleo
1 c. sugar
1 c. brown sugar

Add:

Eggs
Oats
1 1/3 c. flour
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg

Stir all together and bake at 350° for 30-40 minutes.

Frosting:

1/2 c. oleo
1/4 c. milk
1 c. brown sugar

Cook until thick and put over cake.

Sue Stonestreet

PLAIN CAKE FROM AN 1850 COOKBOOK

My aunt made this for family get-togethers at our farm. It was requested by the nieces and nephews, as they thought Aunt Celia always beat a lot of love in her cake. I never make it but that I think of her.

Take the butter left from breakfast, 2 or 3 eggs, a handful of sugar, as much milk as you think you will need and enough flour to make a thick batter. If milk is sweet, add 2 teaspoons baking powder to flour. If milk is sour, add 1 teaspoon soda.

Roll up tissue paper in loose ball and put in oven. When browns in 10 minutes, the oven is ready. Put in cake and bake till done.

FUDGE SQUARES

1 c. sugar
1/2 c. oleo or 1/2 c. Crisco
2 eggs
1/4 c. milk

Add:

1 c. sifted Gold Medal flour
5 Tbsp. cocoa
3/4 c. nuts
1 tsp. vanilla

Bake at 350° in 11 1/2 x 7 1/2 inch pans for about 15 minutes. Don't overbake. This shouldn't leave the edge of the pan very much. Mix the sugar, oleo, eggs and milk together well, then add the rest of the ingredients. Do not put soda or baking powder in this recipe.

Icing:

1 c. powdered sugar	1 tsp. vanilla
1 1/2 Tbsp. margarine	1 1/2 Tbsp. cocoa

Use hot coffee for liquid. Mix together well and spread on cake. Add the coffee a little at a time until you get it like you want it for spreading.

Loann Bassett

SELF-FILLED CUPCAKES

1 pkg. (2 layer) chocolate cake mix	1/3 c. sugar
	1 egg
1 (8 oz.) pkg. cream cheese, softened	Dash of salt
	1 c. chocolate chips

Mix according to package directions for cake. Fill paper cups in muffin tin 2/3 full. Cream cheese with sugar and beat in eggs and salt. Stir in the chocolate chips. Drop 1 rounded teaspoon of cheese mixture into each cupcake. Bake as package directs. Makes about 30 cupcakes.

Ann Marie Thrasher

CREME DE MENTHE CAKE

Mix a white cake mix according to package directions. Add 3 tablespoons creme de menthe and bake in a 9x13 inch pan. Ice with Hershey's chocolate frosting. Mix 9 ounces Cool Whip and 3 tablespoons creme de menthe and ice again. Refrigerate and serve. Excellent in the spring or for a shower or parties.

Carolyn Hart

FRESH APPLE CAKE

1 c. chopped nuts
3 c. chopped apples

Prepare first, and set aside.

1 1/4 c. oil
2 c. sugar
2 1/2 c. flour
2 large eggs
1 tsp. salt
1 tsp. soda
3 tsp. baking powder
1 tsp. vanilla

Put oil, sugar and eggs in bowl and beat on low speed until creamy. Add flour, salt, soda and baking powder. Add vanilla and beat. Stir in apples and nuts and mix well. Bake at 350° for 1 hour.

Icing: Put 1 stick oleo and 1 cup brown sugar in pan and heat on low, then add 1/4 cup canned milk and let come to a full boil. Remove from heat and add vanilla. Punch small holes in cake and pour icing over cake.

Nell Souers

HARD FROSTING FOR ORNAMENTS ON CAKE

1 box sifted powdered sugar
1/2 tsp. cream of tartar
2 egg whites

Beat at least 7 minutes. Cover with damp cloth and add color only to portion needed.

Evelyn Simanton

FUDGE FROSTING

1 stick butter or margarine
6 Tbsp. milk
4 Tbsp. cocoa
1 tsp. vanilla
1 box powdered sugar

Bring butter, milk and cocoa to a hard boil. Take from fire and add vanilla. Beat in 1 box powdered sugar. Will frost an 8 or 9 inch cake, or a 9x13 inch loaf cake.

Jan Nobles

QUICK BROWN SUGAR FROSTING

Melt:

3/4 c. butter	1 1/2 c. brown sugar

Cook 2 minutes, stirring. Add 1/3 cup milk and bring to a boil. Cool. Gradually add sifted confectioners sugar until of spreading consistency.

Evelyn Simanton

FLUFFY FROSTING

5 Tbsp. flour	1 c. milk

Mix flour and milk. Cook over low heat until thick, stirring constantly. Cool.

1 c. shortening (do not use butter or oil)	1 c. sugar 2 tsp. vanilla

Cream shortening and sugar. Add cooled flour paste. Beat on high speed until light and fluffy. Add vanilla and blend. Flavorings and colors may be added as desired.

For chocolate, add cocoa to taste.

Diana Congleton

CHOCOLATE SATIN FROSTING FOR TEXAS SHEET CAKE

2 1/2 (1 oz.) sq. unsweetened chocolate	2 Tbsp. hot water
3 c. sifted powdered sugar	1 tsp. vanilla
	1 egg
	1/2 c. melted oleo

Melt chocolate. With electric mixer, blend in sugar, water, egg, margarine and vanilla. Frosting will appear thin, but beat till it is of spreading consistency.

Marie Bowerman

CREAM FILLER FROSTING

Cook until thick:

1 c. milk
1/4 c. flour
Dash of salt

Part 2:

1 c. white sugar
1 c. Crisco

Beat on high speed until light and fluffy. Add first mixture to sugar and Crisco. Add 1 teaspoon vanilla. Beat on high speed until very light and fluffy. Delicious between chocolate cake layers. (Tastes like Ho-Ho's.)

Evelyn Simanton

MONSTER COOKIES

3 eggs
1 c. light brown sugar
1 c. white sugar
1 tsp. light Karo
2 tsp. soda
1/2 c. soft oleo
1 tsp. vanilla
1 1/2 c. peanut butter
4 1/2 c. oatmeal
1/2 c. chocolate bits
1/2 c. M & M's candies

Cream sugar, oleo, corn syrup, soda, eggs, and peanut butter. Add oats, chocolate bits and M & M's. Drop on greased cookie sheet and bake at 350° for 12-15 minutes. Makes 6 dozen.

Anna Mae Rediger

FUDGE BROWNIES

1 c. butter or margarine
2 c. granulated sugar
2 tsp. vanilla
4 eggs
5 Tbsp. cocoa
1 1/2 c. flour
1 c. chopped nuts (opt.)

In medium saucepan, melt butter and chocolate. Remove from heat; stir in sugar. Blend in eggs, one at a time. Add vanilla. Stir in flour and nuts; mix well. Spread in greased 9x13 inch pan. Bake at 350° for 30 minutes. (Be careful not to overbake.) Cool. Ice with Fudge Frosting, if desired.

Jan Nobles

CHOCOLATE BROWNIES

1 c. cocoa
3 c. sugar
3 sticks melted butter
6 eggs
3/4 tsp. salt
1 1/2 tsp. baking powder
2 1/2 c. flour
3 tsp. vanilla
3 c. chopped nuts (opt.)

Bake on cookie sheet for 25 minutes at 350°.

Joyce Durst

OATMEAL CARMELITAS

50 (14 oz. pkg.) light
  Kraft caramels
1/2 c. evaporated milk
2 c. flour
2 c. quick-cooking oatmeal
1 1/2 c. brown sugar
1 tsp. soda
1/2 tsp. salt
1 c. butter
1 c. chocolate bits
1 c. chopped pecans

Melt caramels in heavy pan. Cool slightly. Combine remaining ingredients (except chocolate bits and pecans) in large bowl. Press half of crumbs into bottom of greased 13x9 inch pan. Bake at 350° for 10 minutes. Remove from oven. Sprinkle with chocolate bits and pecans. Spread carefully with remaining crumb mixture. Bake 15-20 minutes longer or until golden brown. Chill 1-2 hours. Cut into bars. Makes about 48 bars.

Marilyn Minard

STARLIGHT SUGAR CRISPS (TWISTIES)

1 pkg. active dry yeast
1/4 c. very warm water
  (105° to 115°)
3 1/2 c. all-purpose flour
1 1/2 tsp. salt
1/2 c. butter or oleo
1/2 c. shortening (Crisco)
2 eggs, beaten
1/2 c. sour cream
1 tsp. vanilla
1 1/2 c. sugar
2 tsp. vanilla

In small bowl, dissolve yeast in warm water; set aside. In large bowl, combine flour and salt. Cut in oleo and shortening until particles are the size of small peas. Add beaten eggs, sour cream, 1 teaspoon vanilla and softened yeast; mix well. Cover and chill 2 hours. In small bowl, combine sugar and 2 teaspoons vanilla. Sprinkle about 1/4 cup flavored sugar on board. Divide chilled dough in half; roll out half of dough to a 16x8 inch rectangle on sugared surface. Sprinkle dough with 1 tablespoon flavored sugar. Fold dough, edge to center, to make 3 layers, sprinkling with sugar after each fold. Roll out to a 16x8 inch rectangle. Turn 1/4 way around. Repeat folding and rolling. Cut into 32 (4x1 inch) strips. Twist 2 or 3 times; place on ungreased cookie sheet. Repeat with remaining dough and sugar. Bake at 375° for 15-20 minutes, or until lightly browned. Makes about 5 dozen.

Helpful Hint: Start with a clean cookie sheet each time.

Barb Chaille

APPLE BROWNIES

1/2 c. melted margarine
3 medium apples, chopped
1 c. sugar (granulated)
1 egg
1/3 c. nutmeats
1 c. flour
1/4 tsp. salt
1/2 tsp. soda
3/4 tsp. cinnamon

Add sugar to melted butter. Mix, then add dry ingredients. Bake for 30 minutes at 375°.

Donna Mitchener

GLAZED MINT-FROSTED BROWNIES

1/2 c. margarine, softened
1 c. sugar
1 tsp. vanilla
2 eggs
1/2 c. chopped nuts
1/2 c. flour
2 sq. (2 oz.) unsweetened chocolate, melted, cooled

In large bowl, beat butter, sugar, vanilla, eggs, and chocolate until well blended. Stir in nuts and flour. Spread in greased 8x8x2 inch pan. Bake at 350° for 25 minutes or until firm. Cool; then spread Mint Frosting. Let stand until set. Pour Chocolate Glaze over frosting and spread thin even layer. Chill until firm. Bring to room temperature before cutting. Makes 24 bars.

Mint Frosting: Beat until smooth -

1 c. powdered sugar
1 Tbsp. milk
2 Tbsp. soft butter
1/2 tsp. peppermint extract

(Chocolate Glaze follows on next page.)

Chocolate Glaze: In small pan over low heat, melt 2 tablespoons butter and 2 squares unsweetened chocolate. Stir to melt until smooth.

Linda Baughman

CHOCOLATE CRISP BRAN COOKIES

2 c. sifted flour
1/2 tsp. baking soda
1/2 tsp. salt
1 c. soft butter or oleo
1 1/2 c. sugar
2 eggs
1 tsp. vanilla flavoring
2 c. 40% bran flakes
1 c. Nestle's semi-sweet chocolate bits

Sift together flour, salt and soda. Blend butter and sugar until fluffy. Add eggs and vanilla and beat well. Stir in bran flakes and chocolate bits. Add dry ingredients and mix well. Drop by teaspoonfuls onto ungreased baking sheets, in moderate oven at 375° for about 12 minutes.

Verna Armstrong

BLONDIES

1/2 c. margarine
1 1/2 c. light brown sugar
2 eggs with 1/8 tsp. salt
1/2 c. chopped dates
1 c. flour
1 tsp. vanilla
1 tsp. maple syrup
1/2 c. nutmeats

Melt margarine in 1 quart saucepan. Cool. Add sugar, eggs and salt; mix. Add flour, vanilla and syrup. Mix well. Add nuts and dates. Spread in well-greased 8x10 inch pan. Bake at 350° for 30-35 minutes.

Imogene Mavis

LEMON SQUARES

Cream:
1 c. butter
2 c. flour
1/2 c. powdered sugar

Press into ungreased 9x13 inch pan. Bake at 350° for 15 minutes. Combine:

4 eggs
6 Tbsp. lemon juice
4 Tbsp. flour
2 c. sugar
1 tsp. baking powder

Pour on top of first layer. Bake at 350° for 20-30 minutes or until slightly browned. Sprinkle with powdered sugar.

Helen Houlton Shutt

OATMEAL COOKIES

1 c. Spry or Crisco
3/4 c. white sugar
2 eggs
1 tsp. vanilla
1 tsp. soda
1 1/2 c. flour
2 c. oatmeal
3/4 c. nuts
2 Tbsp. hot water
1 pkg. butterscotch or chocolate chips

Cream eggs, Crisco and sugar. Add sifted dry ingredients. Bake at 350° for about 10 minutes. Use a greased baking sheet.

Mae Newton

7 LAYER BARS

Melt 1 stick of butter and mix with:

1/2 c. graham cracker crumbs
1 c. coconut
6 oz. chocolate bits
6 oz. butterscotch bits
1 can Eagle Brand milk
1 1/2 c. chopped nuts

Bake for 30 minutes in a 350° oven in 9x13 inch pan.

Jane Gibford

ETHEL'S SUGAR COOKIES

3/4 c. shortening (part butter or oleo)
1 c. sugar
2 eggs
1/2 tsp. lemon flavoring or 1 tsp. vanilla
2 1/2 c. flour
1 tsp. baking powder
1 tsp. salt

Mix shortening, sugar, eggs and flavoring thoroughly. Measure flour by dipping method (dip measuring cup into flour and level off with knife). Stir flour, baking powder and salt together and blend in. Chill for 1 hour. Heat oven to 400°. Roll dough 1/8 inch thick on lightly floured surface. Cut with a 3-inch cookie cutter. Place on an ungreased baking sheet. Bake 6-8 minutes or until cookies are a delicate golden color. Makes about 4 dozen.

I won first prize in Brownies with this recipe.

Kim Yates

CORN FLAKE MACAROONS

- Whites of 4 eggs
- 1 c. granulated sugar
- 1 c. chopped nuts
- 1 c. shredded coconut
- 3 c. plain (or frosted) corn flakes
- 1 tsp. vanilla

Beat egg whites until very stiff and dry. Add sugar and beat thoroughly. Then add nuts, coconut, corn flakes and vanilla. When thoroughly mixed, drop by spoonful onto a buttered cookie sheet. Bake at 350° for 20 minutes.

Ginger Post

LEMON BUTTER SNOWBARS

Crust:

- 1/2 c. butter, softened
- 1 1/3 c. flour
- 1/4 c. sugar

Filling:

- 2 eggs
- 3/4 c. sugar
- 2 Tbsp. flour
- 1/4 tsp. baking powder
- 3 Tbsp. lemon juice

In 1 1/2 quart mixing bowl, combine crust ingredients. Mix on low speed until blended (1 minute). Pat into ungreased 8-inch square baking pan. Bake near center of 350° oven for 15-20 minutes or until brown on edges. Meanwhile, prepare filling by combining in 1 1/2 quart bowl. Blend well. Pour filling over partially baked crust. Return to oven for 18-20 minutes or until set. Sprinkle with powdered sugar. Cool. Yields about 16 bars.

Jan Barber

FORGET 'EMS

2 egg whites
3/4 c. sugar
1 (6 oz.) pkg. semi-sweet chocolate bits
1 c. chopped nuts

Beat egg whites with sugar until very stiff. Combine with chocolate bits and nuts. Drop by teaspoon on brown paper on 2 cookie sheets. Preheat oven to 350°. Put cookies in oven and turn oven off. Leave overnight or several hours. Makes 48 cookies.

Carole Carmer

AMISH COOKIES

3 c. white sugar
4 eggs
2 c. Crisco oil (has to be)

Add:

2 c. buttermilk
1 1/2 tsp. salt
3 tsp. vanilla
2 tsp. soda

Mix well and add:

6 c. flour
2 Tbsp. baking powder

Pour by 1/4 cup onto cookie sheet and 4 to a sheet. Sprinkle with cinnamon and sugar before baking. Bake at 400° for 8-10 minutes. You may add 1 teaspoon nutmeg.

Doneta Oswalt

DARLENE'S COOKIES

1 c. oleo
1 c. light brown sugar, packed
1 c. sugar
1 beaten egg
1 c. salad oil
2 Tbsp. vanilla
3 c. unsifted flour
1 tsp. salt
1 tsp. soda
1 tsp. cream of tartar
1 c. oatmeal
1 c. coconut
1 c. Rice Krispies
1 (12 oz.) pkg. chocolate chips

Mix in order given and drop by a teaspoon on ungreased cookie sheet. Bake at 350° until light brown.

Karen Atkinson

SNICKERDOODLES

1 c. soft shortening (part butter or oleo)
1 1/2 c. sugar
2 eggs
2 3/4 c. flour
2 tsp. cream of tartar
1 tsp. soda
1/4 tsp. salt
2 Tbsp. sugar
2 tsp. cinnamon

Heat oven to 400°. Mix shortening, sugar and eggs thoroughly. Sift flour, cream of tartar, soda, salt and stir in. Form dough into balls the size of walnuts after dough has been chilled. Roll balls in cinnamon and sugar. Place 2 inches apart on ungreased cookie sheet. Bake for 8-10 minutes.

Cleo Reed, Tina Van Straten

HOLIDAY FRUIT COOKIES

1/2 c. butter
1 egg
1/2 tsp. soda
1/4 c. buttermilk
1/2 c. chopped candied cherries
1/2 c. chopped candied pineapple
1 c. cut-up dates
1 c. brown sugar
1 3/4 c. sifted flour
1/4 tsp. salt
3/4 c. broken pecans

Cream butter and sugar well. Add egg and milk. Add sifted dry ingredients. Fold in nuts, dates, and candied fruit. Drop by teaspoonfuls onto greased cookie sheet. Bake at 375° for 10-12 minutes.

Marie Bowerman

MINCEMEAT OATMEAL COOKIES

1 1/4 c. flour
1/4 tsp. soda
1/2 tsp. salt
1 1/2 c. oatmeal
1/2 c. oleo
1 c. brown sugar
1 egg
1 1/3 c. mincemeat

Sift flour, soda and salt. Cream oleo and add sugar. Beat in egg. Stir in the mincemeat. Add flour mixture, then oatmeal. Drop by teaspoonfuls onto greased cookie sheet. Bake at 350° until brown, approximately 10 minutes.

Virginia Finley

LEMON BARS DELUXE

2 c. sifted all-purpose flour
1/2 c. sifted confectioners sugar
1 c. butter or margarine
4 beaten eggs
2 c. granulated sugar
1/3 c. lemon juice
1/4 c. all-purpose flour
1/2 tsp. baking powder

Sift together the 2 cups flour and confectioners sugar. Cut in butter or margarine until mixture clings together. Press into 13x9x2 inch pan. Bake in 350° oven for 20-25 minutes or until lightly browned. Beat together eggs, granulated sugar and lemon juice. Sift together the 1/4 cup flour and baking powder. Stir into egg mixture. Pour over baked crust. Bake in 350° oven for 25 minutes longer. Sprinkle with additional confectioners sugar. Cool; cut into bars. Makes 30 bars.

Janet McKean
Donna Mitchener

CHOCOLATE CHIP COOKIES

2/3 c. shortening
2/3 c. butter or oleo, softened
1 c. granulated sugar
1 c. packed brown sugar
2 eggs
2 tsp. vanilla
3 c. flour
1 tsp. soda
1 tsp. salt
1 c. chopped nuts (opt.)
1 (12 oz.) pkg. chocolate bits

Heat oven to 375°. Mix thoroughly the shortening, butters, sugars, eggs and vanilla. Blend in remaining ingredients. (For a softer, rounder cookie, add 1/2 cup flour.) Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased baking sheet. Bake for 8 minutes* or until light brown. Cool slightly before removing from baking sheet.

*For a more well-done cookie, bake 1-2 minutes longer. Our family prefers less well done cookies.

Terri Franks

MOLASSES SUGAR COOKIES

3/4 c. shortening
1 c. sugar
1/4 c. Briar molasses
1 egg
2 tsp. baking soda
2 c. sifted flour
1/4 tsp. cloves
1/2 tsp. ginger
1 tsp. cinnamon
1/2 tsp. salt

Melt shortening in 3 or 4 quart saucepan over low heat. Remove from heat and cool. Add sugar, molasses and egg; beat well. Sift together flour, soda, spices, and salt. Add to first mixture and mix well. Chill. Form in 1-inch roll in granulated sugar. Place on greased baking sheet 2 inches apart. Flatten with fork. Bake in 375° oven for 8-10 minutes. Add 3 or 4 raisins after flattened and a sprinkle of sugar.

Mae Newton

MOIST SUGAR COOKIES

Cream:
1/2 c. (1 stick) butter
1 c. white sugar
1/2 c. plus 1 Tbsp. brown sugar

Add:
1 c. sour cream
2 eggs, slightly beaten

Sift and add:
3 1/2 c. flour
1 tsp. salt
1/2 tsp. soda
2 tsp. baking powder

Add:
1 tsp. lemon
1 tsp. vanilla

Drop on greased cookie sheet, any size from 1 teaspoon to 1 tablespoon, as desired. These do not spread while baking. If a flatter cookie is desired, press down a bit before baking. Bake at 350° for 12 minutes.

Nelle Pendland

DATES ON A RITZ

1/2 lb. pkg. chopped dates
1 can Eagle Brand
condensed milk
1 c. chopped nuts
1 box of Ritz crackers

Cook dates and condensed milk until very thick. Use a heavy pan and stir constantly; add nuts. When almost cool, top each cracker with 1 teaspoon of date mixture. Bake for 7 minutes at 350° on an ungreased cookie sheet. When cool, top with Confectioners Sugar Frosting.

Ruth Walters

PUMPKIN SQUARES

1 c. flour
1/2 c. quick-cooking oats
1/2 c. brown sugar
1/2 c. margarine

Mix and press 1 1/2 cups of this mixture into a 9-inch square pan. Bake for 12 minutes at 350°.

Filling:

2 eggs, beaten
1 (16 oz.) can pumpkin
(2 c.)
2/3 c. brown sugar
1 (13 oz.) can evaporated milk
1 tsp. pumpkin pie spice

Mix and pour into crust. Bake at 30 minutes. Remove from oven and sprinkle remaining crust mix mixed with 1/4 cup chopped walnuts. Bake for 10 minutes or until set. Cool and cut into squares.

Marilynne Clem

BROWNIE CHERRY SURPRISES

1 family size fudge
brownie mix
1 egg
1/2 c. finely chopped nuts
2 Tbsp. water
1 large jar maraschino
cherries, drained

Heat oven to 375°. Put brownie mix in bowl and add egg, chopped nuts and water. Blend thoroughly with hands adding small amount of water if needed to be able to blend. Mold a scant tablespoon of dough around drained, whole maraschino cherry, completely covering the cherry. Bake on ungreased baking sheet for 8-10 minutes. Makes 4 dozen cookies.

Chocolate Coating: Combine the following ingredients in top of double boiler -

1 (6 oz.) pkg. chocolate bits	4 sq. (4 oz.) chocolate
	1/3 paraffin bar (regular bar, 5x3 inches)

Melt over hot water, stirring occasionally until ingredients are blended. Dip Brownie Cherry Surprise cookies into coating, using tongs or forks. Lift out and place on waxed paper or cake rack. If desired, place in refrigerator to harden.

Louise Schock

ZUCCHINI COOKIES

Cream together:

1 c. sugar	1/2 c. oleo
1 egg	

Sift and add to creamed mixture:

2 c. flour	1 tsp. cinnamon
1/2 tsp. soda	1/2 tsp. cloves
1 tsp. baking powder	1/2 tsp. salt

Add 1 cup grated zucchini, 1 cup raisins or nuts. Bake at 375° for 12-15 minutes.

Gladys Mavis

MOIST SUGAR COOKIES

1/2 c. (1 stick) butter or margarine	1 c. white sugar
	1/2 c. plus 1 Tbsp. brown sugar

Cream above together and add:

1 c. sour cream	2 eggs, slightly beaten

Sift and add:

3 1/2 c. flour	1/2 tsp. soda
1 tsp. salt	2 tsp. baking powder

Add:
1 tsp. lemon
1 tsp. vanilla

Drop on greased cookie sheet, any size from 1 teaspoon to 1 tablespoon. These do not spread while baking. Bake at 350° for 12 minutes.

Gladys Mavis

GOOEY CAKE OR GOOEY BARS

1 box yellow cake mix
2 eggs
1/2 c. margarine

Mix and spread in a 9x13 inch pan. Mix together:

2 eggs
1 (8 oz.) pkg. cream cheese
1 box powdered sugar, less 2 Tbsp.

Spread on first mixture. Bake at 350° for 35-40 minutes. Sprinkle the 2 tablespoons powdered sugar on top. Can be served as a cake with Cool Whip or whipped cream, or it can be cut into bars.

Sharon Houlton

FRUIT COCKTAIL COOKIES

1 c. granulated sugar
1 c. shortening
2 eggs
8 oz. fruit cocktail (as from can)
1 tsp. baking powder
1 tsp. baking soda
1 tsp. vanilla
Pinch of salt
3 c. flour
1/2 c. coconut
1/2 c. nuts

Cream sugar and shortening together, then add eggs and fruit cocktail. Mix this with electric mixer until cocktail is in small bits. Add other ingredients. Drop by teaspoons on greased cookie sheet. If batter is too thin, add a little flour. Bake at 375° for 10 minutes.

Myrtle See

COFFEE FRUIT DROPS

2 c. peeled and finely chopped apple
1 c. strong coffee, or 1 Tbsp. instant coffee in water
1 c. sugar
1/2 c. shortening
1 c. raisins
1 tsp. cinnamon
3/4 tsp. cloves
3/4 tsp. nutmeg
1 tsp. vanilla
2 c. flour
1 tsp. soda
1/4 tsp. salt
1 c. chopped walnuts

Cook apple, coffee, sugar, shortening, raisins, and spices in saucepan gently until apple is tender. Remove from heat and cool. Heat oven to 375°. Add vanilla to cooked mixture. Add remaining ingredients; add nuts. Drop by heaping teaspoonfuls onto ungreased baking sheet. Bake about 12 minutes. Do not overbake. Makes about 6 dozen.

Carolyn Knott

COCONUT CHEWIES

3/4 c. butter or margarine
1 1/2 c. flour, sifted
6 Tbsp. sugar

Mix until well blended and pat into pan, about 8x13 inches, and bake at 350° for 12-15 minutes. Meanwhile, combine:

2 1/4 c. brown sugar
4 Tbsp. flour
1 1/2 c. chopped nuts
3 eggs, beaten
3/4 c. shredded coconut
1/2 tsp. baking powder
1/4 tsp. salt
1 1/2 tsp. vanilla

Mix well and spread on first mixture. Return to oven and bake an additional 20-30 minutes. Roll in powdered sugar. (Grease pan lightly.)

Cleo Reed

OATMEAL DROP COOKIES

1 c. white sugar
1 c. brown sugar
1 c. Crisco
2 c. oatmeal
1 c. raisins
1/2 c. sour milk

1 tsp. soda in 2 Tbsp. hot water
1 tsp. baking powder
3 eggs
4 c. flour
1 tsp. vanilla

Cream together sugar and shortening. Add eggs, sour milk, water and soda. Add raisins and oatmeal. Lastly, add flour and baking powder. Drop by spoonfuls on greased cookie sheet and bake at 350° to 375° for 12-15 minutes.

Note: One-half cup sweet milk and 1 teaspoon vinegar equals sour milk.

H. Lester See

SUGAR COOKIES

1 c. butter or oleo
1 c. vegetable oil
1 c. white sugar
1 c. powdered sugar
1 tsp. vanilla
2 eggs
1 tsp. soda
4 c. flour
1 tsp. cream of tartar
1 tsp. salt

Cream oil, butter and both sugars. Add vanilla and eggs. Sift dry ingredients. Stir in and blend. Roll teaspoon of soft dough into ball and roll ball into granulated sugar. Press down on lightly greased cookie sheet with bottom of a glass that has been dipped in sugar. Bake approximately 12 minutes at 375°. Makes 8 dozen.

Myrtle See

WHITE DROP COOKIES

2 c. enriched flour
1 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
1/2 c. shortening
1 c. light brown sugar
1 egg
1/2 c. sour milk, or sweet milk with 1 tsp. vinegar added
1/2 pkg. chocolate bits (opt.)

Cream shortening, sugar and add well beaten egg. Mix thoroughly. Add sifted dry ingredients alternately with sour milk. Drop by tablespoonfuls onto greased cookie sheet. Bake at 400° for approximately 12 minutes. Frost with Brown Sugar Frosting, and sprinkle with nuts.

Myrtle See

E Z MACAROONS

1 can Eagle Brand sweetened condensed milk
4 c. shredded coconut
1 tsp. vanilla
1/2 tsp. almond extract, if desired

Combine ingredients. Drop onto greased cookie sheet. Bake at 350° for 8-10 minutes, or until done. Yields 30 cookies.

Ruth Walters

MOTHER HABIG'S GINGER COOKIES

1 c. granulated sugar
1 c. shortening
1 c. Brer Rabbit syrup (green label)

Mix and add:
1/2 c. boiling water
1 Tbsp. soda

Then add:
2 eggs
Salt
1 tsp. ginger
1 tsp. allspice
1 tsp. cinnamon

Add flour until batter loses its gloss (about 3 1/2 to 4 cups). Bake in 350° oven. Drop these on baking sheet.

Ruth Habig

FRESH APPLE COOKIES

1/2 c. shortening
1 1/3 c. brown sugar
1 egg
2 c. flour
1 tsp. baking soda
1/2 tsp. cloves
1 tsp. nutmeg
1 tsp. cinnamon
1/2 tsp. salt
1/3 c. milk
1 c. unpeeled apples, finely chopped
1/2 c. chopped nuts

Cream shortening, brown sugar and egg together. Combine all dry ingredients. Add all ingredients together and mix well. Drop by heaping teaspoonfuls onto greased cookie sheet. Bake at 400° for 11-14 minutes. While still warm, frost with thin icing (follows on next page).

Icing:

1 1/2 c. powdered sugar
1/2 tsp. vanilla
Pinch of salt
Enough milk to spread

Susan White

BUTTERSCOTCH BARS

In an 8x11 inch pan, mix and melt together:
2 c. brown sugar
1 stick butter or oleo

Then add:
1 1/2 c. flour
2 tsp. baking powder
2 eggs
1/4 tsp. salt
1/2 c. nuts

Bake at 350° for 25 minutes.

Iva Potter

SOUR CREAM DROP COOKIES

1 c. white sugar
1 c. brown sugar
3 eggs
1/2 tsp. salt
3 c. sifted flour
1 1/4 c. Crisco
1 pkg. dates
1 tsp. baking powder
1 tsp. soda

Mix all ingredients together. Then add:
1 c. buttermilk or 1 c. sour cream
1 1/2 tsp. vanilla
1/2 tsp. lemon
1/2 c. nutmeats

Drop by teaspoonfuls onto cookie sheet and bake at 350°.

Mrs. Floyd Petty

SUGAR COOKIES

1 c. lard, or more Crisco
2 c. sugar

Cream together the above ingredients. Beat in:
1 c. sweet milk
1/4 tsp. salt
1/4 tsp. nutmeg
1 Tbsp. vanilla

3 eggs
4 c. flour
2 tsp. baking powder
1 tsp. soda in just enough hot water to dissolve soda

Put the soda and water in as the last ingredients. Flatten to desired thickness, either by rolling, or by putting flour on fingers. Cut. Sprinkle with sugar and bake on baking sheet in a 375° oven for 12 minutes.

Helen Houlton Shutt

RICE KRISPIE SQUARES

Combine in large kettle:

1 c. white Karo syrup
1 1/3 c. peanut butter
1 c. white sugar

Bring this mixture to a boil, stirring constantly. Remove from flame and add 6 cups Rice Krispies, or Special K cereal. Spread this mixture onto a buttered cookie sheet.

Melt in double boiler:

1 (6 oz.) pkg. chocolate chips
1 (6 oz.) pkg. butterscotch chips

Spread frosting on cereal mixture. Cut in squares when cool.

Sue Shankle

ANGEL BALL COOKIES

In saucepan, melt:

1/2 c. margarine
1/4 tsp. salt
1 1/2 c. chopped dates
1 c. coconut
1/3 c. white sugar
1/3 c. brown sugar

Stir and cook for 6 minutes, stirring constantly. Cool. Add:

1 tsp. vanilla
2 c. Rice Krispies
1 c. chopped nuts

Mix well. Form into balls. Roll in granulated sugar. If you like dates, you will like these. They will keep for a long time. Makes 3 1/2 dozen balls.

Virginia Yates

MOTHER'S CEREAL COOKIES

1 c. white sugar
1 c. brown sugar
1 c. shortening
2 eggs
1 tsp. soda
2 c. rolled oats
1 c. ground salted peanuts
1 c. ground raisins or dates
2 c. flour
1 c. crushed corn flakes

Cream sugar and shortening. Add beaten eggs, soda, sifted in flour, then remaining ingredients. Roll in balls, adding a little more flour if necessary. Press down with fork. Place on greased pans and bake at 350°.

Jo Holsinger

CHOCOLATE CHIP COOKIES

1 c. oleo
1 c. brown sugar
1 c. white sugar
2 eggs
2 tsp. vanilla
2 Tbsp. water
3 c. flour
1 tsp. salt
1 tsp. soda
1/2 c. rolled oats
1/2 pkg. chocolate chips

Cream oleo, brown sugar, white sugar and eggs well. Add vanilla, water and mix. Stir in flour, salt, soda, rolled oats and chocolate chips. Drop onto greased cookie sheet and bake for 8-10 minutes in 350° oven.

Martha Quance

GRANDMA SHULTZ'S SUGAR COOKIES

2 (scant) c. sugar
1 c. Crisco
1 tsp. soda
2 (heaping) tsp. baking powder
3 eggs
1 c. buttermilk
1 tsp. vanilla
1 tsp. salt
5 c. flour (a little more, if needed)

Mix all ingredients and roll on floured board. Cut into any shapes. You may sugar the cookies before baking, or frost when cool. Makes around 60 cookies. Grease cookie sheets and bake at 375°.

Adair Shultz

MONSTER COOKIES

This is reduced to 1/4 the original recipe.

3 eggs
1 stick oleo
1 c. brown sugar, packed
2/3 c. peanut butter (chunky)
4 1/2 c. oatmeal
1/2 tsp. vanilla
1 c. chocolate chips
2 tsp. soda
1 small pkg. M & M's

Heat oven to 350°. Mix ingredients in a large bowl in given order. Bake 12 minutes. Drop by teaspoonfuls onto cookie sheet.

Louella Mavis

SUGAR COOKIES

1 c. shortening
2 c. sugar
2 eggs
1 c. milk
1 tsp. soda, dissolved in milk
4 1/2 c. flour
1 tsp. nutmeg
4 tsp. baking powder
1 tsp. salt
1 tsp. vanilla

Mix all ingredients together. Drop by tablespoons on cookie sheet. Bake at 400° until done (about 10 minutes).

Loie Krebs

SOFT MOLASSES COOKIES

1 1/2 c. granulated sugar
1 c. green label Brer Rabbit molasses
1 c. buttermilk
4 tsp. soda
2 Tbsp. vinegar
1/2 tsp. ginger
1 c. shortening
1 egg
1 tsp. salt
1 tsp. cinnamon
5 c. flour

Cream shortening and sugar. Add egg, molasses and milk and beat well. Dissolve soda in the vinegar. Combine spices and salt with the flour and mix well. Refrigerate overnight. (This is important.) Roll out dough 3/4 inch thick. Cut with small cutter, and don't bake these too close together, as they will spread. Bake at 350° for 18-20 minutes, or until done.

Marie Bowerman

GRAHAM CRACKER COOKIES

1 (15 oz.) can sweetened condensed milk
3 c. graham cracker crumbs
1 (8 oz.) pkg. chocolate chips

Mix together and drop by teaspoonfuls on a greased cookie sheet. Bake at 300° for 15-20 minutes. Do not overbake.

You may substitute coconut, raisins, nuts, M & M's, or other flavored chips instead of the chocolate chips.

Diana Congleton

MERINGUE SURPRISES

2 egg whites
3/4 c. sugar
1/2 c. nuts, chopped
1/2 c. dates, chopped
1/2 c. chocolate bits

Beat egg whites until stiff but not dry. Beat sugar in gradually. Fold in remaining ingredients. Drop from teaspoon on foil covered cookie sheets. Preheat oven to 350°, then turn off, place cookies in oven and leave overnight. Makes about 40 cookies.

Mrs. Hazel Renner

ANISEED COOKIES

1 c. margarine
2 c. brown sugar
2 eggs, well beaten
1 Tbsp. aniseed, finely crushed
3 1/2 c. flour
2 1/2 tsp. baking powder (double acting)
1/4 tsp. salt

Cream margarine very lightly; add sugar gradually. Add well beaten eggs, then aniseed. Sift the dry ingredients together, then add to the above mixture. Shape into rolls 1 3/4 inches thick. Wrap in wax paper. Chill thoroughly. Cut into 3/8 inch slices; bake on lightly greased sheet 10-12 minutes at 350° I use a little less than 1 tablespoon aniseed before they are crushed.

Margaret Davis

SANDIES (MEXICAN WEDDING CAKE)

1 c. butter
1/3 c. sugar
2 tsp. water
2 tsp. vanilla
2 c. flour
1 c. chopped pecans

Combine all dry ingredients, cream butter and sugar; add water and vanilla. Combine flour and nuts with mixture. Chill 4 hours. Bake on ungreased cookie sheet 20 minutes at 325°. Cover with powdered sugar.

Loraine Hartranft

APPLESAUCE BARS

1 c. brown sugar
1 c. applesauce
1/2 c. oil
2 c. flour
1 1/2 tsp. cinnamon
1 tsp. nutmeg
1/4 tsp. salt
1 tsp. soda
1 tsp. vanilla
1 c. raisins
1/4 c. walnuts

Mix all ingredients above. Pour into a 9x13 inch pan. Bake at 350° for 25 minutes.

Icing:

1 1/3 c. powdered sugar
1 1/4 c. melted butter
2 Tbsp. milk
1 1/2 tsp. vanilla

Mix until creamy and spread onto the bars.

Karen Strahm

MY HERSHEY BROWNIES

1 c. sugar
1 stick margarine
4 eggs
1 c. flour
1 (16 oz.) can Hershey's syrup
1/2 c. chopped nuts
Pinch of salt

Cream sugar and margarine. Add eggs and beat. Mix in chocolate syrup, flour, nuts and salt. Grease and flour large cake pan or cookie sheet. Pour in mixture. Bake at 350° for 25 minutes. Frost with Chocolate Frosting.

Martha McComas

PUMPKIN BARS

4 eggs
1 2/3 c. sugar
1 c. cooking oil
1 (16 oz.) can pumpkin
2 c. flour
2 tsp. baking powder
2 tsp. cinnamon
1 tsp. salt
1 tsp. baking soda

In mixing bowl, beat thoroughly the eggs, sugar, oil and pumpkin until light and fluffy. Stir together flour, baking powder, cinnamon, salt and soda. Add to pumpkin mixture and mix thoroughly. Spread batter in ungreased 15x10x1 inch baking pan. Bake at 350° for 25-30 minutes. Cool. Frost with Cream Cheese Icing. Cut into bars. Makes 2 dozen.

Icing:

1 (3 oz.) pkg. cream cheese, softened
1/2 c. margarine, softened
1 tsp. vanilla
2 c. sifted powdered sugar

Cream together cream cheese and margarine. Stir in vanilla. Add powdered sugar, a little at a time, beating well until mixture is smooth.

Sarah Cunningham

APPLE WALNUT CONFECTIONERS

1 c. canned applesauce
1 1/2 c. sugar
1/2 c. butter or margarine
1/4 c. cocoa
1/2 tsp. salt
3 c. quick oats
1 c. chopped walnut meats
1/2 tsp. vanilla
1/2 tsp. almond

Simmer applesauce for 5 minutes. Add sugar, butter, cocoa and salt. Boil 1 minute and remove from heat. Immediately add oats, walnuts, vanilla and almond. Mix well. Drop by teaspoon on waxed paper. When cool, roll in sifted confectioners sugar.

Verna Armstrong

PECAN DROP COOKIES

1 c. pecans	1 c. powdered sugar
1/2 c. butter or margarine	2 1/2 c. sifted cake flour
1/2 c. plus 2 Tbsp. shortening	2 tsp. vanilla

Chop pecans rather coarsely. Work or cream butter and shortening together until smooth. Then beat in the confectioners sugar gradually. Stir in the flour thoroughly and add vanilla and pecans. Mix well and drop onto ungreased baking sheet. Bake 15 or 20 minutes or until a delicate light brown at 325°.

Ginger Post

HUMMEL FUTTER

1 c. sugar	2 (heaping) Tbsp. flour
2 slightly beaten eggs	1 c. chopped nuts
1 tsp. baking powder	1 c. chopped dates

Mix together and press into a buttered 9x13 inch pan with a wax paper lining. It will be thin. Bake at 325° for 25 minutes. Remove from pan and break into small pieces. When cool, place in plate and top with layers of sliced bananas, diced oranges which have been sugared, pineapple chunks. Top with whipped cream. This is very good.

Virginia Yates

BANANA SPLIT DESSERT

1 (2 lb.) can crushed pineapple	1 (1 lb.) box confectioners sugar
1 c. graham cracker crumbs	3 large bananas
2 eggs	1 large Cool Whip
1/2 c. melted oleo or butter	Chocolate syrup
1 c. oleo	Chopped nuts and maraschino cherries

Let pineapple drain while preparing first 3 layers. Mix graham cracker crumbs and melted oleo and press in bottom of a 13x9x2 inch pan. Mix soft oleo, eggs, and confectioners sugar together. Beat 8-10 minutes and pour or spread over crumb mixture. Slice 3 large bananas over filling;

Spread pineapple over bananas. Cover with Cool Whip. Drizzle chocolate syrup over Cool Whip and top with nuts and maraschino cherries. Refrigerate 3 hours before serving.

Mrs. Christine Brand
Freida Dailey

CHRISTMAS DESSERT

1 (7 or 9 oz.) box tapioca
9 c. water

Cook until done. Stir, then fold in:

2 c. brown sugar
2 c. dates, cut fine

Cool and add 1 cup of chopped pecans. Serve cold with whipped cream and Nabisco wafers. Very good. Serves large group.

Mrs. Lee Shimer

FRUIT STRUDEL

Put 2 or 3 cups of sliced apples or peaches in bottom of pan. Mix together:

1 c. sugar
1 c. flour
1 tsp. baking powder
1 egg

Spread crumbly mixture over fruit and bake at 350° for 15-20 minutes.

Pauline Simanton

CHERRY PINEAPPLE DUMP

1 large can pineapple, drained
1 large can cherry pie filling
1 box white cake mix
1 1/2 sticks margarine
1 c. broken pecans

Pour can of crushed pineapple into oblong cake pan and spread evenly. Spread cherries over this mixture. Pour dry cake mix over fruit. Melt and cool margarine; pour over cake mix. Bake 30 minutes at 350°. Remove from oven and add 1 cup of pecans. Bake 30 minutes more.

Louise Schock

PINEAPPLE DESSERT

1 c. unsifted flour	1 tsp. soda
1 c. sugar	Salt

Sift into a bowl; make a hole and add:

1 c. crushed, drained pineapple	1 Tbsp. softened butter
	1/2 c. chopped pecans

Stir well; bake at 325° for 45 minutes in a small, square baking dish. Make a sauce of:

1 c. juice (pineapple)	1 Tbsp. butter
1 (heaping) Tbsp. cornstarch	1/2 c. sugar

Cook until thickened, stir continually. Serve over pudding, either hot or cold. Can top with whipping cream, if desired.

Regens Souder

APPLE DUMPLINGS

Bake at 375° for 35 minutes.

1 1/2 c. sugar	1/4 tsp. nutmeg
1 1/2 c. water	3 Tbsp. butter
1 1/2 tsp. cinnamon	

Combine in saucepan, bring to a boil; add butter. Set aside. Mix together:

2 c. flour	1/2 c. milk
3 tsp. baking powder	6 medium apples
2/3 c. shortening or margarine	

Mix dry ingredients; cut in margarine; add milk and stir until flour is moist. Roll 1/4 inch thick. Put on bottom of pan then add apples, and put dough on top, with small slits. Pour syrup over and bake.

Anna Mae Rediger

PINEAPPLE BAKE

3/4 c. sugar	5 eggs
4 tsp. flour	2 large cans crushed pineapple

Mix together and put in a greased casserole. Sprinkle bread crumbs on top. Dot with butter. Bake at 400° until brown (about 20 minutes).

Leslie Current

PEACH DELIGHT

2 c. pretzels, crushed	1 c. powdered sugar
1 1/2 sticks of butter	1 large Cool Whip
8 oz. cream cheese	1 can peach pie filling

Mix butter with crushed pretzels in dish. Bake at 350° for 10-12 minutes. Cool. In bowl, beat cream cheese and sugar. Spread on top of cooled pretzels. Top with Cool Whip. Drop spoonfuls of the pie filling on top. Chill for 6 hours.

Karen Strahm

PUMPKIN SQUARES

Grease bottom only of 9x13 inch pan. Mix together and press into pan:

1 pkg. yellow cake mix (reserving 1 c. for topping)	1/2 c. melted margarine
	1 egg

Prepare can of pumpkin pie filling mix as directed on can. Pour over crust. For topping, mix until crumbly:

1 c. reserved cake mix	1/4 c. sugar
1/4 c. margarine (don't melt)	1 tsp. cinnamon

Sprinkle over pumpkin mixture. Bake 10 minutes at 425° followed by 30 minutes at 350°. Let cool and serve with whipped topping.

Loyal Bowerman

PUMPKIN DESSERT

No. 1:

1 c. flour
1/2 c. quick oats
1/2 c. brown sugar
1/2 c. butter or margarine

Bake at 375° for 12-15 minutes. Mix well and press into a 9x12 inch pan.

No. 2: Filling -

2 c. pumpkin (16 oz. can)
1 can milk (Milnot or Pet)
2 eggs
3/4 c. granulated sugar
1 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. salt
1/4 tsp. ground cloves

Beat well for 3 minutes on low speed of mixer, then take out and pour on No. 1; bake 15-20 minutes. Reduce heat to 250°.

No. 3: Topping -

1 c. brown sugar
1 c. walnuts, chopped fine
1/4 c. butter
2 Tbsp. flour

Mix together and put on top of No. 2, and bake at 350° for 10-15 minutes. Then after No. 2, take out of oven and put topping on.

Pauline Simanton

APPLE DUMPLINGS OR CHERRY COBBLER

2 c. flour
1 tsp. salt
2 tsp. baking powder
3/4 c. Crisco
1/2 c. milk

Grease pan. Mix and roll out into 8 pieces. Put fruit in center of each piece of dough. Sprinkle with cinnamon and sugar. Dot with butter and fold dough over fruit. Put into 13x9x2 inch pan and mix 1 1/2 cups sugar, 1 cup water and 1/4 teaspoon cinnamon together and pour over top. Bake at 375° for 35-45 minutes.

Janet Goen

PUMPKIN ROLL

Beat 3 eggs on high for 5 minutes. Gradually beat in 1 cup sugar. Stir in:

2/3 c. pumpkin
1 tsp. lemon juice

Mix:

3/4 c. flour
2 tsp. cinnamon
1/2 tsp. nutmeg
1 tsp. baking powder
1 tsp. ginger
1/2 tsp. salt

Fold into pumpkin mixture. Bake in greased and floured 15x10x1 inch jelly roll pan. Sprinkle 1/2 cup chopped nuts over pumpkin mixture before baking. Bake at 350° for 15 minutes and turn out on a towel sprinkled with powdered sugar. Roll towel and cake together; cool. Unroll and spread filling over cake and reroll.

Filling:

1 c. powdered sugar
4 Tbsp. butter
2 (3 oz.) pkg. cream cheese
1/2 tsp. vanilla

Beat until smooth.

Janet Goen

PUMPKIN CHIFFON

1 3/4 c. graham cracker crumbs
1/4 c. sugar
1/2 c. butter or margarine, melted
1 (8 oz.) pkg. cream cheese, softened
Dash of ground cinnamon
1/2 c. chopped pecans
2 eggs, beaten
3/4 c. sugar
2 (3 3/4 oz.) pkg. vanilla instant pudding mix
3/4 c. milk
2 c. cooked, mashed pumpkin
1 (8 oz.) carton frozen whipped topping, thawed and divided

Combine first 3 ingredients; press into a 13x9x2 inch baking dish. Set aside. Combine cream cheese, eggs and 3/4 cup sugar; beat until fluffy. Spread over crust. Bake at 350° for 20 minutes; set aside to cool. Combine pudding mix and milk; beat 2 minutes at medium speed of electric mixer. Add pumpkin and cinnamon; mix well. Stir in 1 cup whipped topping. Spread pudding mixture over cream cheese layer. Spread remaining whipped topping over pudding layer. Sprinkle top with pecans. Store in refrigerator. Yields about 15 servings.

Frances Wilson

SALTINE CRACKER DESSERT

Beat 6 egg whites stiff. Add:

2 c. sugar
1 1/2 c. crushed saltine crackers
1 c. nuts, chopped fine
1 tsp. baking powder
1 tsp. vanilla

Spread in Pyrex baking dish; bake at 350° for 20-25 minutes or until golden brown. Drain 1 small can crushed pineapple, mix with 1 package of beaten Dream Whip. Spread on top of cool dessert. Chill or can be frozen.

Virginia Finley

JELLO DESSERT

1 large pkg. orange Jello
1 large pkg. lemon Jello
3 1/2 c. pineapple juice and water
2 c. mandarin oranges
2 c. pineapple tidbits

Dissolve Jello in 2 cups boiling water. Then add pineapple juice and enough water to total another 1 1/2 cups liquid. Chill.

Topping:

1/2 c. sugar
1 c. pineapple juice
1 pkg. Dream Whip
2 Tbsp. flour
1 egg

Cook until thick. Cool and mix with prepared Dream Whip.

Mary Welch

DESSERT

1 large pkg. lime Jello
2 c. boiling water
2 c. cold water

Dissolve Jello in hot water, then add cold water and put in 9x12 inch container and place in refrigerator until set.

Topping: Dissolve 1 small package lemon Jello in 3/4 cup boiling water. Add one 8-ounce package cream cheese (softened) and 1 pint ice cream. Beat until fluffy and thick. Pour over first mixture. Place in refrigerator until set. Serves 12-15 people.

Florence Bassett

RASPBERRY JELLO DESSERT

1 (3 oz.) pkg. lemon Jello
1 1/2 c. boiling water
1 (3 oz.) pkg. raspberry Jello

Mix until dissolved. Add:

1 box frozen raspberries
1 can cranberry sauce
1 (7 oz.) bottle 7-Up

Mix well. Set in refrigerator until set.

Pauline Simanton

BREAD PUDDING

2 c. milk
2 c. soft bread crumbs or 1 c. cooked rice
1 Tbsp. butter or oleo
1/4 c. sugar (1/3 c. for rice)
1/4 tsp. salt
1/2 to 3/4 c. raisins
2 eggs
1 tsp. vanilla
1/2 tsp. cinnamon or nutmeg

Heat milk and add bread crumbs and butter. Beat eggs; add sugar, salt, vanilla and raisins (first soak raisins in little hot water to puff up). Mix together, then add slowly to hot bread mixture. Pour in greased baking dish and set in pan of hot water in oven at 350° for 1 hour until set. Serve hot or cold with butter or hot milk flavored with brown sugar and nutmeg.

Ruth Leeke

BREAD PUDDING

1 c. nearly dry bread cubes
2 Tbsp. melted margarine
1 egg, slightly beaten
1/4 tsp. salt
1/2 tsp. vanilla
1/4 tsp. cinnamon
2 c. milk, scalded
1/3 c. raisins
Nutmeg

Combine sugar, salt, flavoring, cinnamon and egg. Melt margarine in milk; add hot milk and margarine slowly, stirring constantly. Add bread cubes and raisins; mix thoroughly. Pour into a well buttered baking dish; sprinkle with nutmeg. Set in shallow pan of warm water. Bake about 1 hour at 350° or until an inserted knife comes out clean. Cool or serve slightly warm.

Margaret Davis

JUDGE CHARLES QUINN'S CUSTARD BREAD PUDDING

4 slices bread
3 Tbsp. butter (more if desired)
1/2 c. packed brown sugar
1 tsp. cinnamon (more if desired)
1/2 tsp. cardamon
1/3 c. raisins (soft)
3 eggs, slightly beaten
1/3 c. granulated sugar
1 tsp. vanilla
Dash of salt
2 1/2 c. milk, scalded

Heat oven to 350°. Butter a 1 1/2 quart casserole. Toast bread slices slightly. Spread with butter; sprinkle with brown sugar and then cinnamon. Put 2 toast slices together making 2 sandwiches. Remove crusts; cut each sandwich into 4 rectangles. Arrange rectangles in single layer in casserole or bread pan. Sprinkle with raisins. Blend eggs, granulated sugar, vanilla, cardamon, and salt. Gradually stir in milk, pour over toast rectangles. Place casserole in pan of very hot water (1 inch deep). Bake 65 to 70 minutes, or until knife inserted halfway between center and edge comes out clean. Remove casserole from water (add 1 or 2 dashes of almond extract to 1 cup whipped cream).

SIMPLE ENGLISH TORTE

Beat 3 egg whites; gradually add 1 cup sugar and 1 teaspoon baking powder. Fold in eight 2-inch graham crackers, crushed very fine, and 1 cup chopped pecans. Pour into a well greased pie pan. Bake at 350° for 35 minutes. Serve topped with whipped cream. Delicious.

Evelyn Simanton

FRENCH TORTE

2 c. flour	1 c. butter, softened at room temperature
1/2 c. brown sugar	
1 c. chopped nuts	

Mix all together and bake in 9x13 inch pan at 350° for 15 minutes. Cool and crumble; press into pan.

8 oz. cream cheese	2 small pkg. Dream Whip (mix as directed)
1 tsp. vanilla	
1 c. powdered sugar	

Mix together and add to Dream Whip; put on top of cooled crumbs. Top with 2 cans of Thank You pie filling. Chill 6 hours.

Flossie Cable

RHUBARB CRUNCH

6 c. cut-up rhubarb	4 Tbsp. flour
1 1/2 c. sugar	2 eggs, well beaten

Sift sugar and flour together and mix with rhubarb. Stir in beaten eggs and pour into buttered baking dish. Then mix the following:

1 1/2 c. sifted flour	1/4 tsp. salt
1 c. sugar	2 small eggs, beaten
1 1/2 tsp. baking powder	

Mix flour, sugar, baking powder and salt together. Stir in beaten eggs, mixture should be somewhat crumbly. Sprinkle topping over rhubarb and bake an hour at 350° until lightly browned. Serve hot or cold with cream or plain.

Viola Long

FROZEN ICE CREAM DESSERT

3/4 c. butter
3 c. powdered sugar
2 sq. chocolate
1 tsp. vanilla
3/4 c. nutmeats, chopped
4 eggs, separated
1 pkg. vanilla wafers
2 qt. vanilla ice cream

Cream together butter, powdered sugar, chocolate and vanilla. Add chopped nuts and beaten egg yolks. Fold in stiffly beaten egg whites. Crush wafers and put half in 9x13 inch pan. Spoon softened ice cream on top. Cover with remaining wafers. Freeze. Cut in squares when ready to serve.

Charlene Friedel

BUTTER PECAN DELIGHT

Layer 1: Mix -

1 1/4 c. sifted flour
1 stick butter, softened
1 c. chopped pecans

Press this mixture in bottom of 13x9 inch pan and bake at 375° for 20 minutes. Remove from oven and let cool.

Layer 2: Mix -

1 (8 oz.) pkg. cream cheese, softened
1/2 large Cool Whip
1 c. powdered sugar

Pour over Layer 1.

Layer 3: Mix 1 large package butter pecan instant pudding and 4 cups cold milk well. Pour over Layer 2 and spread the remaining 1/2 Cool Whip on top. Put in the refrigerator until ready to use.

Sophia Chrisman

BUTTER PECAN DESSERT

12 graham crackers (1 c.)
24 saltine crackers (1 c.)
1 stick margarine

Mix all together and pat in dish, around 8x12 inches. Beat together 2 boxes instant vanilla pudding with 2 cups milk. Beat 2 pints butter pecan ice cream into the pudding. Whip 1/2 pint whipping cream and spread on top. Add 5-6 Heath bars, crushed, to top. May use Cool Whip or Dream Whip instead of whipping cream. Chill.

Adair Shultz

3x5 ICE DESSERT

3 large oranges (juiced), or 5 small	3 c. sugar
3 lemons, juiced	5 c. water

Stir until dissolved. Add:

1 medium can crushed pineapple	3 large bananas or 5 small, cut in small pieces
A few maraschino cherries for color	

Mix all together and put in a 9x13 inch pan and freeze, or you may put in small paper cups. Stir often while freezing. Get out 1 hour before serving; cut into small squares.

Virginia Yates

STRAWBERRY DESSERT

Break angel food cake into small pieces. Layer in large flat baking dish. Dissolve strawberry Jello (large box) in 3 cups boiling water. Add large package of frozen strawberries, 1 quart vanilla ice cream. Stir until ice cream melts. Pour over cake and chill until firm.

Barb Kessler

QUICK STRAWBERRY DESSERT

Dissolve 1 package strawberry Jello in 1 cup of boiling water. Mash 1 box frozen strawberries; add 1 small can crushed pineapple (from which most of the juice has been drained); add 1 banana, cut in pieces. Mix and add to cooled Jello. Put 1/2 of mixture in a mold and set in refrigerator. When set, spread 1/2 pint of sour cream over the mold, then add the other 1/2 of mixture.

Nell Sourers

CRUNCHY DESSERT

Combine:

1/4 c. sifted flour	1/4 c. soft butter or margarine
1/2 c. firmly packed brown sugar	1 c. quick rolled oats, uncooked

Spoon one 1 pound 6 ounce can of any kind of fruit pie filling into an 8-inch round baking pan. Top with crunchy mixture. Bake in 350° oven for about 20-25 minutes. Serve warm or cold (good with ice cream).

Ginger Post

DATE PUDDING

1 c. dates	1/4 tsp. salt
1 c. sugar	1 c. bread crumbs
1 c. walnuts	1 c. milk
1/2 tsp. baking powder	

Mix together and bake at 350° to 375° for 15 minutes.

Pat King

PISTACHIO PUDDING DESSERT

First Layer:

1 c. flour	1 stick margarine
1/2 c. pecans or walnuts	

Melt margarine and mix rest of the ingredients. Put in 9x13 inch baking dish; spread over bottom and press down. Bake at 375° for 15 minutes or microwave bake for 7 minutes.

Second Layer:

8 oz. cream cheese, softened	1 c. frozen whipped topping, softened
1 c. powdered sugar	

Mix and spread over first layer.

Third Layer: Mix 2 packages instant pistachio pudding according to package. Chill.

Fourth Layer: Top with 1 cup whipped topping. Sprinkle with chopped pecans or walnuts. This is good with any flavor pudding. Chill.

Sherry Littlejohn

BLUEBERRY BOY BAIT

2 c. all-purpose flour
1 1/2 c. sugar
2 tsp. baking powder
1 tsp. salt
1/4 c. sugar
1/2 tsp. cinnamon
2/3 c. butter or margarine, softened
1 c. milk
2 eggs
1 c. blueberries, frozen, fresh, or canned, drained

In large mixer bowl, combine flour, sugar, baking powder, salt, butter, milk and eggs. Blend at low speed until dry ingredients are moistened; beat at medium speed for 3 minutes. Pour into greased and floured 13x9 inch pan. Arrange blueberries on top. Combine sugar and cinnamon; sprinkle on top. Bake at 350° for 40-50 minutes or until cake springs back when touched lightly in center. Cut in squares and serve warm or cold with whipped cream or ice cream.

Donna McDaniel

AUNT JANE'S BOY BAIT

2 c. flour
1 1/2 c. sugar
2/3 c. margarine

Mix together; save 3/4 cup back for top. Add the following to the above:

2 tsp. baking powder
1 tsp. salt
2 unbeaten egg yolks
1 c. milk

Beat 3 minutes. Beat 2 egg whites and fold into egg, milk mixture. Grease a 12x8 inch pan; pour batter into pan; sprinkle 1 cup blueberries over batter, then sprinkle reserved crumbs over berries. Bake at 350° for 40-50 minutes. Great with ice cream as a dessert or warm as a breakfast treat.

Sharon Zonker

BAKED APPLE ROLL

1 c. flour
1 tsp. cinnamon
5 Tbsp. polyunsaturated margarine
3 Tbsp. water
1 1/2 c. cooked apples, sweetened to taste
1/2 c. raisins
1/2 c. chopped nuts (walnuts)
1/4 c. brown sugar
1/2 c. boiling water

Sift flour and cinnamon into bowl; mix in 4 tablespoons margarine until mixture resembles bread crumbs. Mix with water (3 tablespoons) to form firm dough. Turn onto floured board and roll to an oblong shape 1/4 inch thick. Mix cooked apples, raisins and nuts. Cover the roll with apple mixture, leaving 1 inch margin all around. Roll up, close ends and place in pie pan. Dissolve brown sugar and 1 tablespoon margarine in 1/2 cup boiling water and pour this around roll. Bake in hot oven at 400° for 20 minutes; reduce heat to moderate 350° and bake 30-35 minutes. Serve warm with favorite topping. Serves 4.

Anna Jennings

PISTACHIO DELIGHT

2 pkg. instant pistachio pudding
1 angel food cake, sliced
1 (10 oz.) carton whipped topping
3 c. milk
1/4 c. chopped nuts

Prepare pudding according to directions using only 3 cups milk. Fold in 1/2 carton whipped topping. Put 1/2 of the cake slices on bottom of 9x12 inch pan and spread with 1/2 of pudding mixture. Put remaining slices on and cover with remaining pudding. Frost with rest of whipped topping and garnish with nuts. Refrigerate 24 hours.

Sue Shankle

PUDDING DESSERT

1 c. flour
1 stick soft butter
1/2 c. chopped pecans

Mix above ingredients together and press in 9x13 inch pan. Bake at 375° for 15 minutes. Cool.

Combine and blend:

1 c. Cool Whip	1 (8 oz.) pkg. cream cheese (soft)
1 c. powdered sugar	

Mix and spread over crust of first layer, and refrigerate 15 minutes. Beat 2 small packages instant pudding and 3 cups milk until thick. (Any flavor pudding is fine, chocolate, butterscotch and lemon are good.) Spread over second layer. Then top second layer with Cool Whip. Chill overnight.

Jan Nobles, Wilma Pfierman

FAVORITE DESSERT

2 c. graham cracker crumbs	2 c. milk
1 stick butter or margarine	1 qt. ice cream (vanilla)
1 Tbsp. sugar	1 tub Cool Whip
2 pkg. chocolate or vanilla instant pudding	3 large Heath bars

Mix 2 cups graham cracker crumbs with butter and sugar. Press into bottom of dish, approximately 8x13 inches. Refrigerate for 10-15 minutes. Mix 2 packages instant pudding with 2 cups milk. Add 1 quart vanilla ice cream and spread over crust. Refrigerate 20-30 minutes. Spread 1 tub of Cool Whip on top of this and sprinkle crushed Heath bars over top; put in refrigerator until time to serve.

Ruth Speer

COUNTY LINE CHEESE SALAD DESSERT

1 (2 1/2 oz.) can chunk pineapple, drained	1/2 lb. County Line cheese (cubes)
1 (10 oz.) pkg. miniature marshmallows	1 c. whipping cream, whipped

Put into large bowl, then make a dressing of the following:

2 eggs, beaten	1 c. sugar
2 Tbsp. vinegar (add water to make 1/2 c.)	1 Tbsp. flour
	2 Tbsp. butter

Put the dressing in a pan and cook slowly until thickened. After dressing is completely cool, stir in the rest of the ingredients; stir in the whipped cream last.

Ruth Walters

FROSTY STRAWBERRY DESSERT

1 1/2 c. sifted flour
1/4 c. plus 2 Tbsp. brown sugar
1/2 c. walnuts, chopped
3/4 c. melted butter or oleo
2 egg whites
1 c. sugar
2 c. sliced berries (or one 10 oz. pkg. frozen)
2 Tbsp. lemon juice
1 c. whipped cream

Mix flour, brown sugar, walnuts and butter together; spread in 9x13 inch pan. Bake at 350° for about 20 minutes to form crust. Cool. Beat egg whites first, then add sugar, berries and lemon juice in a large bowl. Fold in whipped cream. Pour over crust mixture and freeze for at least 1 hour. (Walnuts may be sprinkled on top.) Serves 15.

Leslie Current

CHOCOLATE MINT PARFAIT BARS

Base:

1 pkg. Pillsbury Plus chocolate mint cake mix
1/3 c. softened butter
1 egg

Filling:

1 env. unflavored gelatin
1/4 c. boiling water
4 c. powdered sugar
1/2 c. soft butter
1/2 c. shortening
1/4 tsp. peppermint extract
2-3 drops green food coloring

Frosting:

1 (6 oz.) pkg. (1 c.) chocolate chips
3 Tbsp. margarine or butter

Heat oven to 350°. Grease 15x10 inch jelly roll pan. In large bowl, combine all base ingredients at low speed until crumbly. Press in bottom of prepared pan. Bake for 10 minutes. Cool. Dissolve gelatin in boiling water; cool. In large bowl, combine softened gelatin, 2 cups of the powdered sugar, butter, shortening, extract and food coloring. Beat 1 minute at medium speed or until smooth and creamy. Blend in remaining 2 cups powdered sugar until smooth. Spread evenly over cooled crust. In small saucepan, blend chocolate chips and butter over low heat until melted, stirring constantly. Spoon over filling; spread frosting. Chill until firm. Cut into bars. Makes 48 bars.

Karen Strahm

ESCALLOPED PINEAPPLE

2 sticks margarine
2 c. sugar
4-6 c. cubed white bread, fresh (about 12 slices with crusts cut off)
1 large can crushed pineapple (do not drain)
1 can chunk pineapple with juice
3 eggs, beaten

Melt margarine and stir in sugar. Add cubed bread, pineapple and juice and beaten eggs; mix well. Bake at 350° for 45-60 minutes. Serve warm or cold.

Martha McComas

FRUIT DESSERT

1 can strawberry pie filling (or cherry)
1 can Eagle Brand milk
1 can crushed or tidbits pineapple, drained
1 large Cool Whip

Combine the above; mix well. Can also use pecans in mixture.

Wilma Pfierman

EASY DESSERT

1 (9 oz.) Cool Whip
1 (3 oz.) pkg. Jello (any flavor)
1 small pkg. creamed cottage cheese
1 can fruit cocktail

Mix dry Jello to Cool Whip; add cottage cheese; add well drained fruit cocktail. Top with small marshmallows. Put in refrigerator.

Wilma Pfierman

DATE PUDDING

1 c. chopped dates
1 tsp. soda
1 c. boiling water
1 Tbsp. shortening

Pour water over dates and melt shortening together; let cool. Add:

1 egg, beaten
1 c. sugar
1 c. flour
1 tsp. vanilla
Pinch of salt
1/2 c. nuts

Mix together and bake at 325° for 45 minutes.

Luella Fortman

TOMATO PUDDING

3 c. soft bread cubes
1 (16 oz.) can tomato sauce
2 c. light brown sugar
1 Tbsp. butter

Bring tomato sauce, sugar and butter to a boil and pour over bread cubes in casserole. Bake at 350° until simmering.

Betty Brown

PLUM PUDDING

3/4 c. Grape-Nuts
3/4 c. raisins
3/4 c. English walnuts
3/4 c. cooked prunes
1/4 c. citron (all cut fine)
1/2 tsp. cinnamon
1/4 tsp. cloves
Salt to taste

Dissolve package of lemon Jello in pint of boiling water. While still hot, stir in above ingredients. Mix and let harden. Serve with whipped cream.

Gladys Mavis

RAISIN OR DATE PUDDING

1 c. flour
1 c. white sugar
2 tsp. baking powder
1/2 c. milk
Pinch of salt
3/4 c. raisins or chopped dates

Stir together and place in large, greased baking dish. Pour over top a mixture of 1 cup brown sugar, 2 1/2 cups hot tap water and 2 tablespoons of butter. Bake 1 hour at 350°.

Ruth Walters

CUSTARD

2 egg yolks	Pinch of salt
1/2 c. sugar	1 pt. milk
1 Tbsp. cornstarch	

Put in double boiler; stir while cooking. Cook until spoon coats. Flavor with vanilla. Serve with Jello or cake.

Martha Johnson

ANGEL FOOD CAKE AND ICE CREAM PARTY DESSERT

Slice long angel food cake bar into thirds. Spread bottom layer with softened strawberry ice cream. Add next layer and spread with softened lime sherbet. Add top layer and frost with Cool Whip. When partially frozen, add nut pieces and decorate with cherries. Good for Christmas parties.

Bessie Trout

FROSTED STRAWBERRY SQUARES

1 c. all-purpose flour
1/4 c. brown sugar
1/2 c. nuts, chopped fine
1 stick butter or margarine
2 egg whites
3/4 c. sugar
1 (10 oz.) pkg. frozen strawberries, partially thawed or 2 c. sliced fresh berries
2 Tbsp. lemon juice (I use ReaLemon)
2 c. Cool Whip

In a bowl, stir together flour, brown sugar, nuts and butter or margarine; spread evenly in 13x9x2 inch pan. Bake in 350° oven for 20 minutes, stirring occasionally. Remove from oven. Cool. Sprinkle 2/3 of the baked mixture in bottom of same pan; reserve remaining mixture.

In large mixer bowl, combine egg whites, sugar, berries and lemon juice. Beat at low speed of mixer until mixture begins to thicken, about 2 minutes. Then beat at high speed until stiff peaks form, about 12 minutes. Fold in Cool Whip. Spoon over mixture in pan. Top with reserved crumbs. Freeze 6 hours or overnight. Cut in squares. Trim with fresh berries if desired. Makes 12-15 servings. Keep in freezer.

Louise Schock

PEANUT BUTTER ICE CREAM BALLS

- 1 c. graham cracker crumbs
- 1/4 c. creamy or chunk style peanut butter
- 2 Tbsp. sugar
- 1/2 tsp. cinnamon
- 1 qt. vanilla ice cream
- Chocolate syrup

Blend crumbs, peanut butter, sugar and cinnamon. Scoop ice cream into large balls and roll in crumbs. Freeze. Serve with chocolate syrup. Serves 6-8.

Gladys Mavis

** NOTES **

** NOTES **

Candy, Jelly, Preserves

TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
Fondant, Fudge	234 - 238°	Soft Ball
Divinity, Caramels	245 - 248°	Firm Ball
Taffy	265 - 270°	Hard Ball
Butterscotch	275 - 280°	Light Crack
Peanut Brittle	285 - 290°	Hard Crack
Caramelized Sugar	310 - 321°	Caramelized

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about ½ teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the SOFT BALL TEST the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the FIRM BALL TEST the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

In the HARD BALL TEST the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the LIGHT CRACK TEST the candy will form brittle threads which will soften on removal from the water.

In the HARD CRACK TEST the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In CARAMELIZING, the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

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$300 FUDGE (FANNY MAE)

1/2 lb. margarine	1 c. milk

Heat together until melted; add 4 cups sugar. Stir in 25 large marshmallows and bring to boil. Take off burner, add one 13-ounce Hershey's bar and 2 ounces unsweetened chocolate and 12 ounces Nestles milk chocolate bites. Add nuts, if desired. Pour into buttered pan and cook in refrigerate until solid. Cut into squares.

Marilynne Clem

CHOCOLATE FUDGE

2/3 c. Hershey's cocoa
3 c. sugar
1/4 tsp. salt
1 1/2 c. milk
4 1/2 Tbsp. butter
1 tsp. vanilla
Nuts (opt.)

Combine cocoa with salt, sugar; add milk. Bring to boil, stirring frequently. Cook until a small amount forms a soft ball when dropped in some cold water. Add butter; cool to lukewarm. Add vanilla and nuts; beat until mixture thickens. Pour into buttered pan and cut in squares.

Rose Buttermore

FANTASY FUDGE

3 c. sugar
3/4 c. Parkay margarine
2/3 c. (5 1/3 oz. can) evaporated milk
1 (12 oz.) pkg. (2 c.) semi-sweet chocolate pieces
2 c. Kraft marshmallow creme
1 c. chopped nuts
1 tsp. vanilla

Combine sugar, margarine and milk; bring to a rolling boil, stirring constantly. Boil 5 minutes over medium heat, stirring constantly. (Mixture scorches easily.) Remove from heat; stir in chocolate pieces until melted. Add marshmallow creme, nuts and vanilla; beat until well blended. Pour into greased 13x9 inch pan. Cool, cut into squares.

Barbara Chaille

LOYAL'S FUDGE

2 c. granulated sugar	3/4 c. milk
3 Tbsp. light Karo	Pinch of salt

Using a 3-quart saucepan, start on high heat, stirring occasionally. When it starts boiling, turn to medium heat and cook to 230°. Set aside in pan of water and cool to 200°; add 4 tablespoons butter, 12 ounces Nestles semi-sweet chocolate bits, 2 1/2 ounces chopped pecans and 1 teaspoon vanilla. Beat till chocolate is melted and spread in a greased dish.

Loyal Bowerman

CREAMY LIGHT FUDGE

3 c. granulated sugar	1 1/2 c. evaporated milk, coffee cream or milk
1 1/2 Tbsp. white corn syrup	2 Tbsp. butter or margarine
1 Tbsp. vanilla	

Mix sugar, syrup and milk. Bring to the boiling point (use a heavy pan). Cook on medium heat. This can be stirred, but don't stir in what accumulates on the side of the pan. Cook to soft ball stage (232°). Remove from heat. Add vanilla and butter. Cool until you can comfortably hold your hand on the bottom of the pan. This is very important! Beat fudge until it begins to lose its glossy look. Pour on buttered platter or in buttered pan.

For Chocolate Fudge, add 4 tablespoons cocoa.

Helen Houlton Shutt

PEANUT BRITTLE

3 c. sugar	3/4 c. water
1 1/2 c. Karo (clear)	

Cook to hard ball stage. Add 1 pound raw peanuts; cook till light tan or brown, not too brown. Add 1 teaspoon vanilla and 2 teaspoons soda. Pour on greased cookie sheets.

Jack Shultz

PEANUT BRITTLE

2 c. sugar
1/2 c. light Karo
1/2 c. water

Put in a heavy saucepan and cook until it boils and thickens a little (230°). Add 1 1/2 cups of raw peanuts and cook for about 30 minutes until toasty brown in color and the peanuts are done (300°). Take off heat and add 1 teaspoon butter and 2 teaspoons soda. Whip and spread thin on a buttered cookie sheet. Let cool and break in chunks.

Imogene Mavis

CHOCOLATE FUDGE

2 c. granulated sugar
1 c. milk
1/4 c. cocoa
2 Tbsp. butter
1 tsp. vanilla

Mix sugar and milk and bring to the boiling point. Don't stir. Add cocoa and stir. Add butter; add vanilla. Cool until you can comfortably hold your hand on the bottom of the pan This is very important! Beat fudge until it begins to lose its glossy look. Pour on buttered platter.

(This recipe was clipped from the Angola, Indiana, newspaper December 12, 1920, and is still a very good fudge recipe!)

Helen Houlton Shutt

OLD ENGLISH TOFFEE

1 c. butter (must be butter)
1 c. sugar
3 Tbsp. water
1 tsp. vanilla
6 Hershey's candy bars (plain)

Cook to hard crack (300°). Butter cookie sheet with sides. Pour on cookie sheet, then put chocolate on top and spread around. Refrigerate for awhile to set up candy.

Linda Baughman

CREAMS

1 1/2 c. sugar
1 c. margarine
2 eggs, beaten
3 1/2 c. flour
1 tsp. soda
2 tsp. cinnamon
2 c. raisins, cooked in
  2 1/2 c. water
1 tsp. vanilla

Cream sugar and butter. Add beaten eggs and dry ingredients. Add raisins and 1 cup juice from raisins. Spread in jelly roll pan and bake 40 minutes at 350°.

Glaze:

2 c. powdered sugar
1/4 c. margarine, softened
Enough cream to moisten

Mix together and spread over Creams while they are still warm.

Jan Barber

GLAZED PECANS

1 Tbsp. egg whites,
  slightly whipped
2 c. pecans
1/4 c. sugar
1 Tbsp. cinnamon

Combine and place on ungreased cookie sheet. Bake at 300° for 20 minutes.

Jan Barber

ENGLISH TOFFEE

1 c. butter
1 c. sugar

Cook till 310°. Should be a caramel color; stir constantly. Pour into buttered 9-inch pan. Cool. Melt 1/2 cup milk chocolate chips or Hershey's bars on top. Sprinkle with nuts. Let harden; break in pieces. Store in container at least 2 days to develop flavor. Makes 1 pound.

Susan White

ROCKY ROAD CANDY

2 Tbsp. butter	1 (12 oz.) pkg. chocolate chips
1 can Eagle Brand	

Dissolve over boiling water:

2 c. dry roasted nuts	1 (10 oz.) pkg. mini marshmallows

Combine all and spread evenly in pan while hot. Cool and cut into squares.

Linda Baughman

BUCKEYE CANDY

2 c. powdered sugar	8 Tbsp. butter or margarine
1 c. peanut butter	

Mix thoroughly and form balls. Put them on a plate and stick a toothpick in center of ball. Put in refrigerator overnight. Melt 6 ounces semi-sweet chocolate bits and 1/4 cake paraffin together. Dip ball into mixture, leaving a little uncovered at the top. Put on wax paper and chill.

Sherri Sible

HARD ROCK CANDY

3 1/2 c. white sugar	1 c. water
1 1/2 c. white syrup	

Cook to hard crack stage (300°); remove and put in color wanted. Add 1 teaspoon oil flavoring. Pour onto powdered sugar which has been put on cookie sheet with sides. Cool to cutting stage. Cut in small pieces with scissors. The colors you use are: 1. Red, cinnamon; 2. Orange, orange; 3. Green, wintergreen; 4. Purple, anise; 5. White, peppermint; 6. Yellow, sassafrass. Nice for Christmas and Easter.

Virginia Yates

PRALINES

1 c. buttermilk
2 c. sugar
1/2 tsp. salt
1 tsp. baking soda

Boil this 5 minutes, stirring occasionally. Add in:

2 1/2 c. pecans
2 Tbsp. butter

Boil and stir to soft ball stage. Cool slightly; drop by teaspoons onto waxed paper. Cool.

Evelyn Simanton

SPECIAL K CANDY

1 c. light Karo
1 c. white sugar
1 c. crunchy peanut butter

Melt sugar and Karo on low heat. Then mix 5 cups Special K and spread on greased cookie sheet. Melt 1 large package of chocolate bits and 2 small packages of butterscotch bits. Add 1 cup pecans and spread on top of candy. Cut while warm.

Helen Stonestreet

CHOCOLATE COVERED CHERRIES

60 maraschino cherries
with stems
3 Tbsp. butter
3 Tbsp. corn syrup (white)
1/4 tsp. salt
2 c. powdered sugar
1 1/2 lb. chocolate

Drain cherries well; let stand on paper toweling. Combine butter, corn syrup and salt. Stir in powdered sugar. Knead till smooth. Chill if too soft. Shape a marble-sized piece of fondant around each cherry. Place on wax paper lined cookie sheet and chill. In heavy saucepan or deep bowl over pan of hot water, melt chocolate, stirring constantly. Do not add any liquid. Holding onto the stem, dip cherries into chocolate, one at a time. Spoon mixture over cherries to coat. Place on wax paper. Harden in refrigerator. Let ripen 1 or 2 weeks so fondant will liquefy.

Alaina Ring

TOFFEE

1/2 c. butter
1/2 c. white sugar
3 Tbsp. brown sugar
1 Tbsp. Karo
1 Tbsp. water
1/2 tsp. soda
1 tsp. vanilla

Melt butter in 2 quart pan; add sugar, syrup and water. Boil to 290°, stirring constantly. Remove; add soda and vanilla. Pour on buttered cookie sheet. Let set 3 minutes and score or break up when cool. Add 1/2 cup chopped nuts, if desired, and sprinkle top with about 1/2 cup chocolate bits while warm and spread when melted.

Carole Carmer

HOT PEPPER JELLY

1 c. chopped green peppers (mangoes)
1/4 c. chopped hot peppers
1 1/2 c. apple cider vinegar
6 1/2 c. sugar
1 bottle Certo
Few drops green food coloring

Blend peppers and vinegar in blender 2 minutes; add to sugar. Bring to boil and cook 2 minutes. Remove from heat and skin. Add 1 bottle Certo and green food coloring. Ladel in jelly jars and seal with wax. (Good with various meats or on top of cheese and crackers.) Makes 6 1/2 pints.

Sherry Littlejohn

RHUBARB PRESERVES

5 c. rhubarb, cut very fine
4 c. sugar
1 (6 oz.) box Jello (strawberry or raspberry)

Mix the rhubarb and sugar in a large pan; heat slowly until liquid forms, boil for 10 minutes. Remove from heat and add Jello and pour into freezer containers. Store in freezer. An easy spread for toast and biscuits, without the expense of fresh berries.

Note: Dezerta can be used instead of Jello; use both envelopes of gelatin.

Anna Jennings

APPLE BUTTER

1 gal. cider
10 lb. apples
2 c. sugar

Put cider in a 5-quart crock pot; heat with lid on until hot and steaming. Remove lid and let cider cook down to half. Peel and chop apples and add to cider with the sugar; add spices to taste. Cook apples with lid on and beat fine with mixer, cook down about 1/3 or until desired thickness with lid off. You may stir the butter but do not need to. It takes about 48 hours from start to finish, but it does not need to be watched. Put in jars and seal.

Tina VanStraten

BROWN COUNTY BAKED APPLE BUTTER

3 1/2 c. fresh unsweetened applesauce or 2 (1 lb.) cans
2 1/2 c. light brown sugar
1/6 c. cider vinegar
1/4 tsp. cinnamon
1/4 tsp. cloves

Combine all ingredients in a 2-quart casserole. Bake uncovered in a 350° oven for about 2 hours or until mixture is thick and slightly transparent. Stir occasionally during baking. To prevent spattering in the oven, put aluminum foil with holes punched in it may be placed over the top. Pour into sterile jars and seal.

Margaret Davis

Beverages, Microwave, Misc.

MICROWAVE HINTS

1. Place an open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave at high for 1½ to 2 minutes for ½ pound or 2 to 3 minutes for 1 pound.
2. Soften hard ice cream by microwaving at 30% power. One pint will take 15 to 30 seconds; one quart, 30 to 45 seconds; and one-half gallon 45 seconds to one minute.
3. One stick of butter or margarine will soften in 1 minute when microwaved at 20% power.
4. Soften one 8-ounce package of cream cheese by microwaving at 30% power for 2 to 2½ minutes. One 3-ounce package of cream cheese will soften in 1½ to 2 minutes.
5. Thaw frozen orange juice right in the container. Remove the top metal lid. Place the opened container in the microwave and heat on high power 30 seconds for 6 ounces and 45 seconds for 12 ounces.
6. Thaw whipped topping...a 4½ ounce carton will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center but it will blend well when stirred. Do not overthaw!
7. Soften jello that has set up too hard—perhaps you were to chill it until slightly thickened and forgot it. Heat on a low power setting for a very short time.
8. Dissolve gelatin in the microwave. Measure liquid in a measuring cup, add jello and heat. There will be less stirring to dissolve the gelatin.
9. Heat hot packs in a microwave oven. A wet finger tip towel will take about 25 seconds. It depends on the temperature of the water used to wet the towel.
10. To scald milk, cook 1 cup milk for 2 - 2½ minutes, stirring once each minute.
11. To make dry bread crumbs, cut 6 slices bread into ½-inch cubes. Microwave in 3-quart casserole 6-7 minutes, or until dry, stirring after 3 minutes. Crush in blender.
12. Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the microwave oven for about 30-45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.
13. Melt almond bark for candy or dipping pretzels. One pound will take about 2 minutes, stirring twice. If it hardens while dipping candy, microwave for a few seconds longer.
14. Nuts will be easier to shell if you place 2 cups of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nut meats will slip out whole after cracking the shell.
15. When thawing hamburger meat, the outside will many times begin cooking before the meat is completely thawed. Defrost for 3 minutes, then remove the outside portions that have defrosted. Continue defrosting the hamburger, taking off the defrosted outside portions at short intervals.
16. To drain the fat from hamburger while it is cooking in the microwave oven (one pound cooks in 5 minutes on high), cook it in a plastic colander placed inside a casserole dish.
17. Cubed meat and chopped vegetables will cook more evenly if cut uniformly.
18. When baking large cakes, brownies, or moist bars, place a juice glass in the center of the baking dish to prevent a soggy middle and ensure uniform baking throughout.
19. Since cakes and quick breads rise higher in a microwave oven, fill pans just half full of batter.
20. For stamp collectors: place a few drops of water on stamp to be removed from envelope. Heat in the microwave for 20 seconds and the stamp will come right off.
21. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.
22. When preparing chicken in a dish, place meaty pieces around the edges and the boney pieces in the center of the dish.
23. Shaping meatloaf into a ring eliminates undercooked center. A glass set in the center of a dish can serve as the mold.
24. Treat fresh meat cuts for 15 to 20 seconds on high in the microwave oven. This cuts down on meat-spoiling types of bacteria.
25. A crusty coating of chopped walnuts surrounding many microwave-cooked cakes and quick breads enhances the looks and eating quality. Sprinkle a layer of medium finely chopped walnuts evenly onto the bottom and sides of a ring pan or Bundt cake pan. Pour in batter and microwave as recipe directs.
26. Do not salt foods on the surface as it causes dehydration (meats and vegetables) and toughens the food. Salt the meat after you remove it from the oven unless the recipe calls for using salt in the mixture.
27. Heat left-over custard and use it as frosting for a cake.
28. Melt marshmallow creme in the microwave oven. Half of a 7-ounce jar will melt in 35-40 seconds on high. Stir to blend.
29. Toast coconut in the microwave. Watch closely as it browns quickly once it begins to brown. Spread ½ cup coconut in a pie plate and cook for 3-4 minutes, stirring every 30 seconds after 2 minutes.
30. Place a cake dish up on another dish or on a roasting rack if you have difficulty getting the bottom of the cake done. This also works for potatoes and other foods that don't quite get done on the bottom.

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RUSSIAN SPICE TEA

1 c. Tang
1/2 c. instant tea
1/2 c. sugar
1/2 tsp. cinnamon
1/2 tsp. allspice
1 (3 oz.) pkg. lemonade mix

Mix together and store in closed container. Use 1-3 teaspoons of tea to cup of hot water.

Loraine Hartranft

PRETTY GREEN PUNCH

2 c. sugar
2 c. pineapple juice
2 pkg. lemon lime Kool-Aid (mix as directed on pkg.)

Mix all ingredients together. You can take some of this and make ice ring. Put cherries in bottom of ice ring. Makes 1 gallon. Very good for Christmas.

YELLOW PUNCH

1 gal. (4 cans) Hi-C pineapple drink
1 gal. strong lemonade
1 1/2 qt. 7-Up

Mix all together and serve. Good for weddings.

PINK AND PERKY PUNCH

2 (46 oz.) cans pineapple-grapefruit juice drink
1 pt. cranberry juice cocktail
1 large (28 oz.) bottle soda water
1 qt. sherbet (opt.)

Chill drinks; combine in punch bowl at serving time. If sherbet is used, float spoonfuls on top. Makes 25-30 servings.

SPICED CIDER

1/2 c. brown sugar
1/4 tsp. salt
2 qt. cider

Combine these in pan; add spices which are contained in a bag. Bring to boil; reduce heat and simmer for 20 minutes. Remove spices.

Spices:

1 tsp. whole allspice
1 tsp. whole cloves
1 (3 inch) stick cinnamon

Sherri Sible, Jan Barber

GOLDEN PUNCH

3 qt. (two 46 oz. cans) apricot nectar
3 qt. (two 46 oz. cans) pineapple juice, unsweetened
1 1/2 c. (two 6 oz. cans) lemon or lime juice frozen concentrate
2 qt. water

Combine juices and water and chill. Chill 2 quarts ginger ale, and add just before serving.

Marilynne Clem

WASSAIL BOWL

1 qt. apple cider
1 pt. cranberry juice
1 c. orange juice
3/4 c. lemon juice
3/4 c. sugar
1 tsp. allspice
3 tsp. whole cloves
3 sticks of cinnamon

Combine liquids in percolator and sugar and spices in basket and run the Wassail Bowl ingredients through the percolator cycle. Serve hot. This makes at least 16 cups.

Annabelle Yoder

WASSAIL

6 c. apple cider or juice
1 cinnamon stick
1/4 tsp. nutmeg
1/4 c. honey
Orange slices
3 Tbsp. lemon juice
1 tsp. grated lemon peel
1 (18 oz.) can unsweetened pineapple juice (2 1/4 c.)

In large saucepan, heat cider and cinnamon stick to boiling. Reduce heat. Cover; simmer 5 minutes, uncover and stir in remaining ingredients; simmer 5 minutes.

Sherry Littlejohn

CRANBERRY TEA

Bring 2 quarts water to a boil. Add 5 tea bags and simmer 15 minutes; remove tea bags. Add:

3/4 c. sugar
32 oz. cranberry juice
1 orange, sliced
10 cloves
1 stick cinnamon

Simmer 1 hour (the longer the better). Remove spices.

Sue Shankle

SPICED TEA OR RUSSIAN TEA

2 c. Tang
1 c. sugar
1/2 c. instant tea
1 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. cloves
1 small pkg. Wyler's lemonade

Mix and store in a jar. (For an individual serving, mix 2 or 3 spoonfuls to a cup of hot water.)

Helen Houlton Shutt

SPICED TEA

3 c. water
1/2 tsp. whole cloves
1 inch cinnamon stick
4-5 tsp. tea
1/2 c. fresh orange juice
1 Tbsp. lemon juice
1/4 c. sugar

Combine water, cloves and cinnamon; heat to boiling. Add tea; cover and steep 5 minutes. Strain. Heat orange juice, lemon juice and sugar to boiling. Stir and add to hot tea. Makes 4 servings.

Helen Houlton Shutt

HOT CRANBERRY PUNCH

5 c. water
1 c. sugar
6 whole cloves
1 (2 inch) piece cinnamon stick
1 c. boiling water
2 tsp. tea leaves, or 2 tea bags
1 c. orange juice
1/3 c. fresh lemon juice
1 c. cranberry juice

Boil together for 5 minutes the 5 cups water and sugar. Add the cloves and cinnamon. Remove from heat and allow this to stand for 10 minutes. Pour the cup of water over the tea leaves. Steep only 5 minutes; then add to the mixture. Strain. Add the orange juice, lemon juice and cranberry juice. Reheat but be certain not to bring it to a boil.

Helen Houlton Shutt

PUNCH

2 large cans frozen lemon juice
2 large cans frozen orange juice
2 small cans frozen pineapple juice
2 pkg. cherry Kool-Aid
2 qt. sugar syrup
8 qt. cold water
2 large bottles ginger ale or 7-Up

Sugar Syrup:

4 c. sugar
1 1/2 qt. water

Bring this to a boil. Add the ginger ale or the 7-Up just before serving.

Helen Houlton Shutt

RED PUNCH

- 4 pkg. cherry Kool-Aid with sugar added
- 3 small pkg. red cherry Jello
- 1 (46 oz.) can pineapple juice
- 1 large (12 oz.) can frozen orange juice
- 1 large (12 oz.) can frozen lemonade

Add water to the above ingredients in order to fill 2 gallon containers. Put in freezer for 10 hours and stir occasionally.

Sherri Sible

SIMPLE PUNCH RECIPE

- 1 small pkg. strawberry Kool-Aid
- 1 small pkg. cherry Kool-Aid
- 2 c. sugar
- 2 qt. water
- 1 small can frozen orange juice
- 1 small can frozen lemonade
- 1 qt. ginger ale or 1/2 of 2 liter bottle

Mix together.

Helen Houlton Shutt

PINEAPPLE RECEPTION PUNCH

- 1 (46 oz.) can pineapple juice
- 1 (12 oz.) can frozen orange juice (reconstituted according to directions)
- 1 (12 oz.) can frozen lemonade (reconstituted)
- 1/2 gal. pineapple sherbet
- 3 large bottles ginger ale

Chill all ingredients; mix juices; add sherbet by large spoonfuls. Add ginger ale, just before serving. This is a delicious punch which needs no ice. Serves 40-45 (40 ounce) cups.

Ruth Warwick

INSTANT COCOA MIX

12 qt. size powdered milk
1 (16 oz.) jar Coffee-mate
1 large Nestle Quik chocolate
1/2 c. powdered sugar

Mix well and store in tight container. Use 1/3 cup mix per cup hot water.

Norma Workman

RASPBERRY PUNCH

2 qt. 7-Up, chilled
2 qt. raspberry Kool-Aid, chilled
2 qt. raspberry sherbet, softened

Serves 22 persons.

Flossie Cable

ORANGE SHERBET PUNCH

2 1/2 lb. sugar
2 c. water

Bring to boil and let cool.

1 qt. unsweetened orange juice
1 qt. unsweetened pineapple juice
2 (6 oz.) cans of lemon concentrate or small bottle of lemon juice
1 qt. 7-Up
1/2 gal. orange sherbet

Add water and ice to make 2 1/2 gallons.

Debra Shultz

GRANOLA

3 c. Quick Oats oatmeal
3 c. raw wheat germ
1 c. untoasted sunflower seeds
1 c. soy beans (unsalted)
1 tsp. vanilla
1/4 to 1/2 c. English walnuts
1/4 to 1/2 c. almonds
1/3 c. safflower oil
1/4 c. water
1 c. honey

Chop nuts and mix all ingredients; toast in oven at 250° to 300° for 1 hour, stirring often.

Mary Welch

OLD FASHIONED CHEMICAL GARDEN

1 small shallow dish
2-3 pieces of coal or charcoal
Food coloring
6 Tbsp. salt
6 Tbsp. bluing
6 Tbsp. water
1 Tbsp. ammonia

Place coal in the dish with a little water. Pour the above mixture over the coal, adding the coloring. Enjoy watching it grown. This is not to eat.

Helen Houlton Shutt

GRANOLA

10 c. rolled oats
1 c. wheat germ
1/2 c. sesame seeds
1/2 c. coconut
1 tsp. salt
1 c. sunflower seeds (unsalted, no shells)
Raisins
Nuts
2 c. brown sugar or 3/4 to 1 c. honey
1 c. oil
1 c. water
1 tsp. vanilla

Mix all ingredients together. Bake at 325° for 2 hours. Use shallow baking pans.

Wendy Ginder

STRAWBERRY RHUBARB CRUNCH MICROWAVE

4 c. rhubarb, cut up
1/2 c. sugared frozen strawberries
3/4 c. sugar
3 Tbsp. flour

Mix together and pour into greased 4x8 inch dish.

Topping:

1 stick margarine, softened
3/4 c. flour
3/4 c. brown sugar
3/4 c. oatmeal
1/2 tsp. nutmeg

Mix well and crumble on top. Bake in microwave 15 minutes on high, then place in 400° oven for 5-10 minutes until thick and bubbly.

Loann Bassett

MICROWAVED SWEETENED CONDENSED MILK

Measure 1/2 cup cold water into a 2-cup glass measure. Gradually stir in 1 1/4 cups nonfat dry powdered milk, until smooth. Microwave on high 3/4 to 1 minute, until milk is steaming. Stir in 3/4 cup granulated sugar. Allow to cool. Makes 1 1/2 cups. Just like Eagle Brand.

Ruth Walters

MICROWAVE CARAMEL CORN

Pop 1 cup unpopped popcorn in skillet or popper as usual. Do not pop in microwave. Combine in 1 1/2 quart glass bowl:

1 stick margarine
1 c. brown sugar
1/2 tsp. salt
1/4 c. Karo syrup (light or dark)

Microwave on high 3 minutes. Take out and stir. Add 1/2 teaspoon baking soda. Put back in microwave 40 seconds on high. Put popped corn in paper grocery bag that has been sprayed with Pam on the inside. Pour syrup over corn, close bag, and shake. Microwave 1 minute on high. Take out and shake. Put back in microwave 1 1/2 minutes on high. Take out and shake. Put back in microwave 30 seconds on high. Pour into serving dish or store in Tupperware.

Jan Barber

SLOPPY JOES

Brown together:

1 lb. hamburger
Onion
Celery

Cook together:

1/2 c. tomato soup
1/2 c. water
1/4 c. catsup
1 Tbsp. brown sugar
1 Tbsp. tapioca
1 tsp. vinegar

Add to hamburger and simmer.

Karen Atkinson

BARBECUE SANDWICH FILLING

1 lb. lean pork
1 lb. lean beef

Boil until tender; lift out of broth. Cool and shred; don't grind.

3 medium onions, diced fine
1 medium bunch celery, diced fine
1 large can tomatoes, or 1 qt. of home canned tomatoes

Mix with shredded meat in baking dish; add broth, salt and pepper to taste. Bake, uncovered in 350° oven until most of liquid is absorbed. Fills 20 to 24 small buns.

Ruth Warwick

BARBECUE PORK AND BEEF SANDWICHES
(Crock Pot)

1 1/2 lb. beef (use stew meat or a roast)
1 1/2 lb. pork cubes
1 c. chopped onions
1 c. green peppers, chopped
1 tsp. dry mustard
1 (6 oz.) can tomato paste
1/2 c. brown sugar
1/4 c. vinegar
1 Tbsp. chili powder
2 tsp. salt
2 tsp. Worcestershire sauce

Cook in covered crock pot on high (300°) for 8 hours. With a wire whisk, stir mixture until the meat is shredded. To serve, line 12 or 14 (6 inch long) hard rolls with lettuce leaves (Boston); fill with meat mixture and top with chopped tomatoes.

Can be cooked on top of the stove by using a 6-quart Dutch oven. Prepare as above but add 1 cup water; simmer for 3 hours.

Regena Souder

BROILED CHICKEN SANDWICH

4 slices bread
Butter or margarine
2 c. chopped, cooked chicken or turkey
1/2 c. chopped celery
1/4 c. chopped green pepper
1 Tbsp. chopped onion
2 tsp. lemon juice
1/3 c. mayonnaise
1/2 tsp. salt
Dash of pepper
3/4 c. grated American cheese

Toast bread on one side. Butter untoasted side. Blend remaining ingredients except cheese; spread on bread. Sprinkle with cheese. Broil 4 inches from heat until cheese is hot and bubbly, about 3 minutes. Makes 4 servings.

Virginia Yates

BARBECUE BURGER MIX

Takes 20 minutes to fix in the skillet. Serve in big buns.

1 lb. ground beef
1/2 c. chopped onion
1/4 c. chopped green pepper
1/4 c. chopped celery
1/8 tsp. pepper
1 tsp. salt
1 (8 oz.) can tomato sauce (1 c.)
1/4 c. catsup
1 Tbsp. vinegar
1 Tbsp. sugar
1 1/2 tsp. Worcestershire sauce

Brown meat; add vegetables. Cook until vegetables are tender. Add remaining ingredients; mix well. Cover. Simmer 20 minutes. Serve on hamburger buns; garnish with pickle slices. Serve with relish bowl. Serves 5 to 6.

Virginia Yates

CONEY ISLAND SAUCE

1 lb. ground beef
1 c. tomato puree
1 onion
1 tsp. chili powder
2 stalks celery, chopped
1 c. catsup
1 tsp. salt
1 tsp. cayenne

Brown ground beef, onion and celery. Then add other ingredients. Cool for few minutes.

Helen Stonestreet

SAUSAGE STUFFED BREAD SANDWICH

1/2 lb. bulk pork sausage
1/2 lb. ground beef
1 medium onion, chopped
2 loaves of brown and serve French bread or 1 loaf regular French bread
1/3 c. water
1 egg, slightly beaten
2 Tbsp. prepared mustard
2 Tbsp. chopped parsley
1/2 tsp. salt
1/4 tsp. oregano
1 small clove garlic, crushed
2 Tbsp. butter, melted

Brown sausage in skillet; add beef and onion; brown lightly. Cut ends from loaves of bread, hollow out, leaving thin shell. Mix bread crumbs with water, egg, mustard, parsley, salt and oregano. Add meat; toss lightly. Pack meat into shells; replace ends of loaves and hold in place with skewers. Add garlic to butter; brush on bread. Bake on baking dish in hot oven at 400° for 15-20 minutes. To serve, cut in 2-inch slices. Makes 6 servings.

Anna Jennings

PIZZA BURGERS

1 lb. ground beef, browned
1 tsp. salt
1/4 tsp. pepper
1 tsp. oregano
1/2 tsp. onion powder
2/3 c. tomato soup (condensed)
2/3 c. pizza sauce
1/2 c. Cheddar cheese, shredded
1/2 c. Mozzarella cheese, shredded

Brown ground beef and add first 5 ingredients, then add soup and sauce. Add cheeses and scoop onto half of hamburger buns and bake for 15 minutes at 350°. Makes 10 sandwiches.

Flossie Cable

PIZZA BURGERS

1 lb. ground beef
1/2 can tomato soup
1/2 can pizza sauce
Oregano
1 c. shredded Mozzarella cheese
1 c. shredded Cheddar cheese
Onion

Brown meat and drain well. Mix in remaining ingredients. Spoon on hamburger buns. Broil 8-10 minutes or until cheese is melted.

Jan Barber

VANILLA ICE CREAM

8 c. milk (whole), scalded
3 1/3 c. sugar
2 2/3 Tbsp. cornstarch
6 eggs
1/4 tsp. salt
2 2/3 Tbsp. vanilla

Beat eggs; stir in sugar, cornstarch and salt. Add scalded milk to egg mixture. Cook in double boiler, stirring constantly, until mixture coats the spoon. Cool; add vanilla and freeze.

Barb Chaille

AUNT LUCILE'S VANILLA ICE CREAM

6 eggs
3 c. sugar
2 Tbsp. vanilla
2 cans Milnot

Mix the above. Fill with milk to within 4 inches from the top of the freezer. Makes 6 quarts.

Sharon Houlton

HOMEMADE ICE CREAM

1 large pkg. instant vanilla pudding
2 c. sugar
1 Tbsp. flour
1 pt. half & half or whipping cream
1 (13 oz.) can Milnot
1 (6 oz.) pkg. chocolate chips (semi-sweet), broken into smaller pieces with blender
2 Tbsp. vanilla

Pour into 1 gallon freezer container and fill 3/4 full or to fill line with 2% milk. This recipe will keep a good consistency when freezing leftovers.

Glenda Shull

ICE CREAM

8 eggs
2-3 c. sugar
1 pt. cream
2 cans Milnot
3 Tbsp. vanilla
Milk (to fill freezer)

Mix eggs until lemon colored; add sugar and mix, then add cream and Milnot. Pour into 1 gallon ice cream freezer and fill container with milk and freeze in ice cream freezer.

Flossie Cable

HOMEMADE ICE CREAM

7 eggs
2 1/2 c. sugar
1 can Eagle Brand milk
1 can Carnation milk
3 Tbsp. vanilla

In large bowl, beat eggs well. Add sugar slowly while continuing beating until the 2 1/2 cups is all used. Add the 2 canned milks and the vanilla and beat this together well. Lastly, add enough whole milk to fill freezer 2/3 full. Freeze. Makes 5 quarts.

Marilyn Minard

CARAMEL CORN

6 qt. popped corn
2 c. brown sugar
2 sticks oleo
1/4 tsp. cream of tartar
1/2 c. white syrup
1/2 tsp. soda

Mix all but soda and bring to boil. Then add soda. Stir well and pour over corn; mix well. Put on cookie sheets with sides. Bake at 200° for 8 hours. Stir every 15 minutes.

Kim Yates

BAKED CARAMEL CORN

2 c. light brown sugar
1/2 c. white Karo
1/2 lb. butter or margarine
1/4 tsp. cream of tartar
1 tsp. salt
1 tsp. soda
6 qt. popped corn

Combine sugar, Karo, butter, cream of tartar and salt; bring to a medium boil. Stir constantly. Boil about 5 minutes to 260° or a hard ball stage; remove from heat and stir in soda. Pour over the corn and bake in the oven on a cookie sheet for 1 hour at 200°. Stir once or twice, very crisp.

Donna Mitshener

CRACKER JACK

2 c. granulated sugar
1 c. brown sugar
1/2 c. white Karo, less 1 Tbsp.
2 Tbsp. green label Brer Rabbit molasses
2 tsp. salt
1 1/2 c. water
3 Tbsp. vinegar
2 Tbsp. butter
1 tsp. vanilla

Use 1 1/3 cups corn (measure before popped). Cook sugars, corn syrup, molasses, water and salt to hard ball stage, 250° to 260°. Add butter at 250°; add vinegar and vanilla and cook to a light crack stage (268°) or until syrup when poured from a spoon leaves a floating thread. Slowly pour over corn and spread to cool on counter top. Keep corn crisp in a preheated 200° oven till ready to mix.

Marie Bowerman

CARAMEL CORN

24 c. popped corn (no salt)
2 sticks butter or margarine
2 c. brown sugar
1/2 c. white Karo
1/2 tsp. salt

Boil all (except popped corn) for 5 minutes. Remove from heat and add:

1/2 tsp. soda
1/4 tsp. cream of tartar
1 1/2 tsp. vanilla

This mixture will enlarge when adding these last ingredients, so use a pan big enough to allow for the expansion. Pour over corn and mix well. Put on greased cookie sheets and bake 1 hour at 225°.

Marilyn Anderson

SPOON TACOS

1 lb. ground beef, browned
1 onion, chopped
1 (5 oz.) can taco sauce
Tabasco sauce to taste

Simmer together 15-20 minutes. Layer beef mixture with 1 can refried beans, 1 can chile beans, grated cheese

(Cheddar), 1/3 bag large size Fritos; repeat layer again. Bake at 350° for 1 hour. Top with fresh layer of Fritos, chopped lettuce and fresh chopped tomatoes. Serve with cottage cheese. My family loves this one.

Carolyn Hart

SPAGHETTI SAUCE

Brown together:

1 1/2 lb. hamburger
1/4 c. chopped onion

Add:

1 (12 oz.) can tomato paste
1/4 c. water
1/2 c. bread crumbs
1/2 c. grated Parmesan cheese
1 (1 lb. 12 oz.) can tomatoes, broken up
3 tsp. garlic salt
4 tsp. parsley flakes
1 1/2 tsp. salt
1/2 tsp. pepper
1 tsp. basil
1 tsp. oregano
1 tsp. sugar
1/4 tsp. aniseed

Mix all together and simmer for about 2 hours or simmer in crock pot all day.

Jan Nobles

ITALIAN SPAGHETTI SAUCE

1 lb. ground chuck
1/2 c. sliced onion
2 Tbsp. salad or olive oil
2 cloves garlic, minced
2 (1 lb.) cans tomatoes
2 (8 oz.) cans tomato sauce
1 (3 oz.) can cut up mushrooms
1/4 c. chopped parsley
1 1/2 tsp. oregano
1 tsp. salt
1/2 tsp. marjoram
1/2 tsp. thyme
1 bay leaf
1 tsp. brown sugar
1 c. water
Spaghetti, cooked

Cook onion in hot oil until tender. Add meat and garlic; brown lightly. Add remaining ingredients. Simmer, stirring occasionally until sauce is thick. Remove bay leaf; serve over hot spaghetti. I cook this sauce all morning on low heat.

Marilyn Minard

CHEESE PUFFS

Toast 12-14 (2 inch) bread rounds on one side under broiler. Mix:

1/4 c. Miracle Whip or mayonnaise
1/2 env. onion dip mix
2 Tbsp. grated Parmesan cheese

Fold in 1 stiffly beaten egg white. Spoon onto untoasted side of bread shapes. Bake at 450° for 10 minutes or until golden brown.

Diane Davis Manon

HOT SAUCE

1 (4 oz.) can Old El Paso whole green chilies
1 (7 1/2 oz.) can hot jalapena relish
1 (18 3/4 oz.) can Hunt's whole tomatoes
1 can Old El Paso tomatoes and green chilies

Mix together in food processor or blender. Can be frozen. Becomes better with age. Stores well in refrigerator.

Carolyn Hart

DRY MIX FOR FISH

3 c. flour
4 Tbsp. Durkee's seasoning salt
2 Tbsp. paprika
3/4 tsp. salt
1/2 tsp. sage
1 tsp. cayenne pepper

Mix well. Dip fish fillets in beaten egg and then in dry mixture and fry till golden brown. Store in plastic bag.

Marie Bowerman
Helen Houlton Shutt

DRY MIX FOR FRIED CHICKEN

3/4 c. flour
3/4 c. Nabisco cracker meal
1 tsp. paprika
1 tsp. salt
1 tsp. Lawry's seasoning salt
1/4 tsp. garlic powder

Mix well together. Dip chicken in beaten egg and then in dry mixture. Pan fry for about 25 minutes or until golden brown.

Hint: Clean chicken and wash thoroughly. Place chicken in salted water and let soak for 1/2 hour. This draws out the blood in the chicken and bleaches the meat, making it taste much more mild.

Marie Bowerman

DRY BEEF STICK

Mix together:

- 5 lb. hamburger (good lean hamburger)
- 2 1/4 tsp. coarse black pepper (Mr. Pepper works fine)
- 5 tsp. Morton's quick tenderizer salt
- 2 1/2 tsp. mustard seed
- 2 1/4 tsp. garlic salt
- 1 tsp. hickory smoke salt

Mix well; cover and refrigerate overnight. Each day remove mixture and mix well for 3 days. On 4th day, form beef into 3 rolls, each about 12 inches long. Place on broiler pan. Bake in 150° oven for 12 hours. Turn beef rolls once while baking. Cool and slice.

Bessie Trout

ENGLISH MINCEMEAT

- 1/4 lb. lean ground beef
- 3 medium cooking apples, cored, peeled and finely chopped
- 3/4 c. packed brown sugar
- 1/2 c. dark seedless raisins
- 1/2 c. apple juice or cider
- 1 Tbsp. cider vinegar
- 1 1/2 tsp. cinnamon
- 1 tsp. salt
- 1/2 tsp. ground cloves

About 45 minutes before using or up to 1 week ahead: In 3-quart saucepan, over medium-high heat, heat to boiling all ingredients, stirring occasionally. Reduce heat to low; cover and simmer 30 minutes. Makes about 2 1/2 cups.

Gladys Mavis

FREEZER CUCUMBER SALAD

4 qt. sliced cucumbers, with peels left on
2 sliced onions
1 red and 1 green pepper, diced

Cook Brine:

1/2 c. salt (canning)
2 c. vinegar
3 c. sugar

Cool brine. Pour over cucumber mixture and pack in containers the size you need for 1 meal. Freeze.

Wendy Ginder

CORN FOR FREEZER

5 pt. cut corn
3/4 c. sugar
2 1/2 c. water
5 tsp. salt

Mix; let stand 30 minutes. Pack in freezer boxes.

Virginia Finley

COLORED EASTER EGGS

Combine 2 quarts of water and onion skins. Boil eggs in this mixture. Eggs will be different shades of brown. Put a little salad oil on soft cloth and rub the eggs, this will make them nice and shiny.

Tina VanStraten

MEXICAN HOT STUFF

30 ripe tomatoes
10 green peppers or red hot peppers
10 onions, ground or chopped fine (save juice from grinds)
25 Tbsp. sugar
5 Tbsp. salt
1 pt. vinegar
Pinch of cayenne pepper

Soak 2 hours, then bottle or can in jars.

Luella Fortman

HELPFUL HINTS

After polishing furniture, sprinkle on a little cornstarch and rub to a high gloss. Cornstarch absorbs oil and leaves a glistening fingerprint free surface.

Pour some cola into the wash water to loosen grease stains from work clothes.

To restore black color to lingerie or other clothing, add bluing, coffee or strong tea to laundry rinse water.

If a bolt is rusted tight, try pouring a carbonated beverage on it.

Black suede shoes get a facelift by wiping with a sponge slightly moistened with cool, black coffee. Rub it in gently.

If you pat the skin around a splinter with baby or olive oil, the splinter will slide out more easily.

A piece of chalk in your jewelry box will prevent costume jewelry from tarnishing.

** NOTES **

Garlic Toast

1 C. butter
2 1/2 t. ground or mashed garlic
20 French bread slices or sourdough bread
1/4 c chopped fresh parsley
1 C grated cheese

Melt butter in saucepan and add garlic. Dip each bread slice into butter mixture, soaking bread halfway through.

Sprinkle parsley and cheese over slices. Bake at 325 degrees 15 minutes. Makes 20 slices.

K-PAUL'S WONDERFUL MEAT LOAF RECIPE

Makes 6 servings

This meat loaf is absolutely scrumptious and will make a believer of anyone who has never liked meat loaf before. The recipe is best using both ground pork and ground beef, as the pork gives more flavor diversity. However, you can make it with only ground beef.

- 4 tablespoons unsalted butter
- ¾ cup finely chopped onions
- ½cup finely chopped celery
- ½ cup finely chopped green bell peppers
- ¼ finely chopped green onions
- 2 tablespoons plus ½ teaspoon **Cajun Magic Meat Magic®**
- 1 tablespoon Worcestershire sauce
- 2 teaspoons minced garlic
- 2 Bay Leaves
- ½ cup evaporated milk
- ½ cup catsup
- 1½ pounds ground beef
- ½ pound ground pork
- 2 eggs slightly beaten
- 1 cup very fine dry bread crumbs

Melt the butter in a 1-quart saucepan over medium heat. Add the onions, celery, bell peppers, green onions, **Cajun Magic Meat Magic®**, Worcestershire, garlic and bay leaves. Sauté until mixture starts sticking excessively, about 6 minutes, stirring occasionally and scraping the pan bottom well. Stir in the milk and catsup. Continue cooking for about 2 minutes, stirring occasionally. Remove from heat and allow mixture to cool to room temperature.

Place the ground beef and pork on an ungreased 13X9-inch baking pan. Add the eggs, the cooked vegetable mixture and the bread crumbs, removing the bay leaves. Mix by hand until thoroughly combined. In the center of the pan, shape the mixture into a loaf that is about 1½ inches high, 6 inches wide and 12 inches long. Bake uncovered at 350° for 25 minutes, then raise heat to 400° and continue cooking until done, about 35 minutes longer. Serve immediately.

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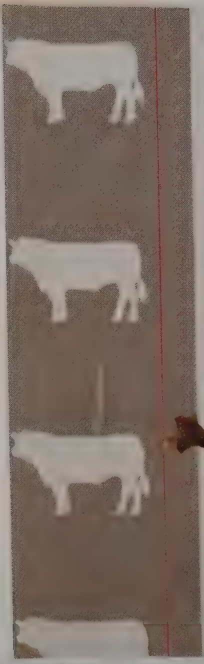

Dad's Sausage

1987

Kevin's kids named this sausage.

- **5 pounds lean ground pork**
- **1½ teaspoons pepper**
- **1½ tablespoons packed brown sugar**

1. In a very large bowl, mix pork, 1 tablespoon *salt*, pepper, and brown sugar. Form into patties. (Or make links by stuffing pork into casings. There are food-processor stuffer attachments. Meat markets sell casings.)

2. Wrap meal-size quantities in moisture- and vapor-proof wrap. Seal, label, and freeze. Makes 5 pounds.

3. For ¾-inch patties, grill 8 minutes over *medium-hot* coals. Turn; grill 6 to 8 minutes or till no pink remains.

notes

CRUNCHY DROP COOKIES

½ cup shortening, soft
1 cup firmly packed brown sugar
1 egg
1 teaspoon vanilla
3 tablespoons milk
1¼ cups sifted all-purpose flour
½ teaspoon soda
¼ teaspoon salt
2 cups Quaker 100% Natural Cereal

Beat shortening, sugar, egg, milk and vanilla together until creamy. Sift together flour, soda and salt; add to creamed mixture; blend well. Stir in Natural Cereal. Drop by teaspoonfuls onto greased cookie sheets. Bake in preheated moderate oven (350°F.) 10 to 12 minutes. *Makes 3 dozen.*

For more recipes write to:
100% Natural Cereal Recipes, Box 726, Maple Plain, Minnesota 55359

RECIPE **Back By Popular Demand**

Sweetheart Cookies

1 Cup butter or margarine
1⅓ Cups granulated sugar
1⅓ Cups firmly packed light brown sugar
2 eggs
1 tsp. vanilla
1½ Cups all purpose flour
1 tsp. baking soda
3 Cups quick cooking oats
1½ Cups chopped peanuts
1 pkg. (6 oz.) semi-sweet chocolate bits

Allow butter to come to room temperature. In a large mixing bowl cream butter and sugar. Add eggs and vanilla. Beat until fluffy. Sift flour with soda into a large bowl, add oats and toss to coat oats with flour. Add to first mixture a cup at a time until completely mixed. Stir in peanuts and chocolate bits. (Batter will be stiff.) Drop from a teaspoon onto a cookie sheet. Bake in a preheated 375° F. oven for 10 to 12 minutes. Yields 6 dozen.

AND LAST, and anything but least, comes this great cookie story from Verna Mendenhall. Verna was visiting some friends in Texas when a friend gave her the following recipe from Hedges at Neiman Marcus in Dallas. The friend had lunch there and had one of these cookies for lunch. She thought they were the most wonderful cookies she had ever tasted and asked if the recipe were available. She was told it was, but that there was a charge of two-fifty. "Fine, charge my account," she said. When the bill came it was (you might have guessed it by now) $250! She called and suggested there might have been a mistake. No mistake, the charge was correct. She figured at those prices, it is her prerogative to share the cookie recipe with anybody and everybody she pleases. And here, tar rah, it is:

$250 Cookie Recipe

Powder 5 cups oatmeal in blender or processor. Set aside. Using a large bowl, cream 2 cups butter with 2 cups sugar and 2 cups brown sugar. Add four eggs and 2 tsp. vanilla. Mix 4 cups flour with blended oatmeal, 1 tsp. salt, 2 tsp. each baking soda and baking powder. Mix egg and flour mixtures together. Add 24 ounces chocolate chips, 1 8 ounce bar of grated Hershey candy bar and 3 cups of chopped nuts. Roll into balls and place two inches apart on cookie sheets. Bake six minutes at 375 degrees (Verna baked hers 10 minutes) or until done. Makes 112 cookies.

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1 Qt fat dried
milk. Th whites
and richer

White Cookies

1 cup shorteni
¾ cup sugar
¾ cup firml sugar
3 eggs
1 teaspoon vanilla
2½ cups all-purpose unbleached or self-rising flour
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt
1 cup flaked coconut
½ cup rolled oats
½ cup chopped walnuts
2 (6-oz.) pkg. white baking bars, cut into ¼ to ½-inch chunks

Heat oven to 350 degrees. In shortening, sugar r until light and s one at a time, er each addition. Add vanilla; blend well. Lightly spoon flour into measuring cup; level off. In small bowl, combine flour, baking powder, baking soda and salt. Stir into sugar mixture; mix well. Stir in remaining ingredients. Drop by rounded tablespoonsful 2 inches apart onto ungreased cookie sheets.

Bake at 350 degrees for 10 to 15 minutes or until light golden brown. Cool 1 minute; remove from cookie sheets. Yield: 5 dozen cookies.

TO BAKE

Turn Oven Control Knob just to desired temperature. Both Broil (Top) and Bake (Bottom) elements will come on for fast pre-heat. Broil element will turn off automatically when temperature is reached.

CAUTION: If oven door is left open for a long time, Broil element may come on again.

TO BROIL

Turn Oven Control Knob until it "clicks" into BROIL setting. For maximum broil heat, leave at BROIL. For slower broiling, turn Knob back (counterclockwise) to desired setting. Leave oven door open (at Broil Stop position) for all broiling operations.

NOTE: Before oven can be used for baking, Control Knob MUST be turned to "OFF" to turn off Broil element.

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KEEP FOR FUTURE REFERENCE

APPET

Philly
Philly
Sausa

Sausag
Salami
Chees

Chees
Chees
Fancy

Chippe
Dill Di
Tuna S
Burnin

Simple
Shrimp
Dill Di

Green
Artich
Shrimp
Special

Orange
Curry
Hot Ch
Dip for

Raw Ve
Vegetal
Vegetal
Vegetal

Appetiz
Chip Di
Hot Dri

Skewer
Spinach
Cheese-
Sprea

Crabme
Garlic D
Cheese
Turkey

Cheese
Salmon
Pickled

Sweet Pickles Relish
Frozen Cucumbers
Pickled Eggs - - - - - - - - - - 15

kles
Relish
- - - - - - - - - - - 16

tter Pickles
- - - - - - - - - - - 17

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Chowder - - - - - 27

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berry Salad
- - - - - - - - - - - 28

Salad
alad Mold - - - - 29

alad
d
ad - - - - - - - - 30

ese Salad
herry Salad
Cranberry Salad - - - - - - - - 31

notes

Derby Pie

Cream togehter:
 ½ cup butter
 1 cup sugar
Add:
 3 eggs beaten
 1 teaspoon vanilla
 ¾ cup light or dark syrup
 1 tablespoons bourbon
 ¼ teaspoon salt
Fold in:
 ½ cup chocolate chips
 ¾ cup pecans or walnuts

Pour into unbaked pie crust and bake at 375 degrees for 40-50 minutes.

To make richer 2% milk

1 Tablespoon or 2 of nonfat dried milk. This will make it thicker, whiter and richer tasting

White Chocolate Chunk Cookies

1 cup shortening
¾ cup sugar
¾ cup firmly packed brown sugar
3 eggs
1 teaspoon vanilla
2½ cups all-purpose unbleached or self-rising flour
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt
1 cup flaked coconut
½ cup rolled oats
½ cup chopped walnuts
2 (6-oz.) pkg. white baking bars, cut into ¼ to ½-inch chunks

Heat oven to 350 degrees. In large bowl, beat shortening, sugar and brown sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Add vanilla; blend well. Lightly spoon flour into measuring cup; level off. In small bowl, combine flour, baking powder, baking soda and salt. Stir into sugar mixture; mix well. Stir in remaining ingredients. Drop by rounded tablepoonsful 2 inches apart onto ungreased cookie sheets.

Bake at 350 degrees for 10 to 15 minutes or until light golden brown. Cool 1 minute; remove from cookie sheets. Yield: 5 dozen cookies.

APPETIZERS, PICKLES, RELISHES

Philly Cheese Ball
Philly Cheese Ball
Sausage Balls - - - - - - - - - 3

Sausage Balls
Salami and Cheese Appetizer
Cheese Ball - - - - - - - - - - 4

Cheese Ball
Cheese Ball
Fancy Chicken Log - - - - - - 5

Chipped Beef Cheese Ball
Dill Dip
Tuna Spread
Burning Bush - - - - - - - - - 6

Simple Dip
Shrimp Butter
Dill Dip - - - - - - - - - - - - - 7

Green Onion Vegetable Dip
Artichoke Dip
Shrimp Dip
Special Vegetable Dip - - - - - 8

Orange - Sour Cream Dip
Curry Dip for Vegetables
Hot Cheese Dip
Dip for Vegetables - - - - - - 9

Raw Vegetable Dip
Vegetable Dip
Vegetable Dip
Vegetable Dip - - - - - - - - - 10

Appetizer
Chip Dip
Hot Dried Beef Dip - - - - - - 11

Skewer Dogs
Spinach Dip in Bread
Cheese-Egg Sandwich
Spread - - - - - - - - - - - 12

Crabmeat Pizza
Garlic Dip
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Turkey Cheese Ball - - - - - - 13

Cheese Ball
Salmon Party Log
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Sweet Pickles Relish
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Chili Soup
Chili - - - - - - - - - - - - - - - - 22

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Split Pea Soup
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Frozen Cherry Salad
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Whipped Topping

- 1/2 c water
- 1 T lemon juice
- 1/3 c. dry milk
- 2 T. sugar
- 1/2 t. Vanilla

Combine all in a bowl and place in ref. until well chilled

Beat until stiff peaks form